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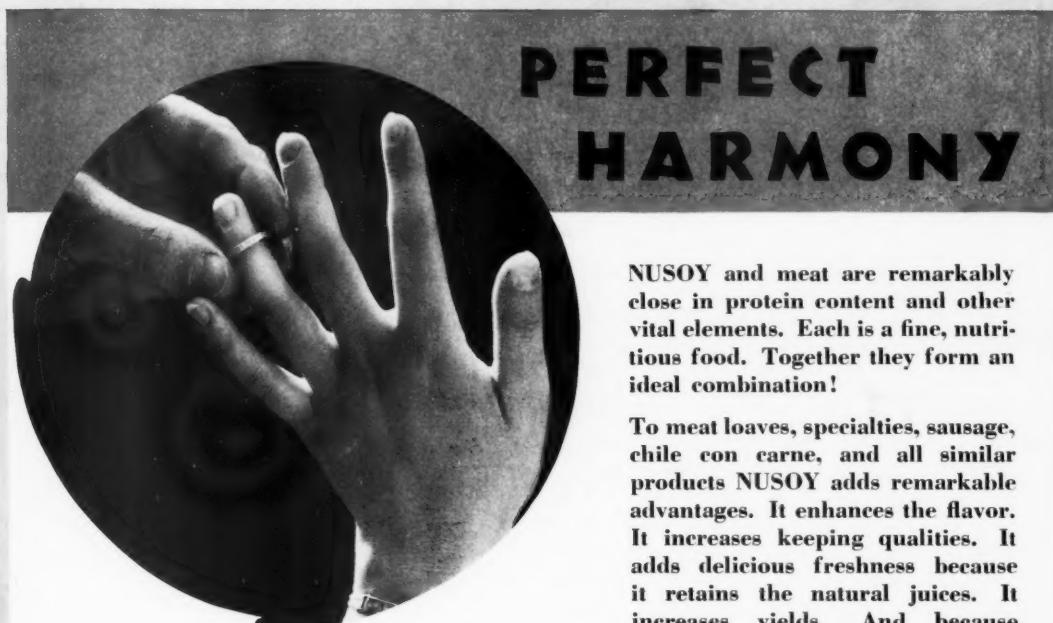
THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 95

NOVEMBER 28, 1936

Number 22



PERFECT HARMONY

ORDER A BAG OF
NUSOY

Try it with the understanding that it *must* make good! Test it in any way you wish. If it isn't every bit as good as we say, return the unused portion and we will refund your money. No more liberal offer has ever been made!

NUSOY and meat are remarkably close in protein content and other vital elements. Each is a fine, nutritious food. Together they form an ideal combination!

To meat loaves, specialties, sausage, chile con carne, and all similar products NUSOY adds remarkable advantages. It enhances the flavor. It increases keeping qualities. It adds delicious freshness because it retains the natural juices. It increases yields. And because NUSOY has such tremendous binding powers it makes manufactured meat products firm, attractive and appealing.

NUSOY is the original super-absorbent binder, manufactured in a new, modern plant by a patented process. We back it with the strongest guarantee ever made—"NUSOY must make good or we will!" We urge you to make a test of NUSOY now! You'll find it the best binder you ever used—a sales builder and profit producer without a peer!

American SOYA PRODUCTS CORP. EVANSVILLE
INDIANA

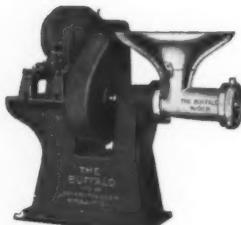
We thank you, Mr. Childress!

HOUSTON PACKING COMPANY

U.S. Government Inspected Meats
Establishment No. 271



G. L. CHILDRESS
GENERAL MANAGER



BUFFALO
GRINDER



BUFFALO
MIXER

Mr. R. C. Smith, President,
John E. Smith's Sons Company,
50 Broadway,
Buffalo, New York.

Dear Mr. Smith:

We take pleasure in advising you that our Buffalo Grinder and Mixer are giving us excellent service at a very considerable reduction in our cost of operation. Practically all of the equipment in our Sausage room was made by your good concern and same is giving us splendid service.

Yours very truly,

HOUSTON PACKING COMPANY

By:

It's a pleasure to receive letters like this. They certainly substantiate our claims for performance of BUFFALO machines.

JOHN E. SMITH'S SONS CO., 50 BROADWAY, BUFFALO, N. Y., U. S. A.

B U F F A L O

QUALITY SAUSAGE MAKING EQUIPMENT

S. A.

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THE VISING CORPORATION

Week ending November 28, 1936

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 95

NOVEMBER 28, 1936

Number 22



Audit Bureau of Circulations
Associated Business Papers

Official Organ Institute of American Meat
Packers.

Published weekly at 407 So. Dearborn St.,
Chicago, Ill., by The National Provisioner,
Inc.

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Los Angeles, Calif.

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Yearly Subscription: U. S. \$8.00;
Canada, \$4.00; foreign countries, \$5.00.
Single copies, 25 cents.

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U. S. Patent Office. Entered as second-class matter, Oct. 8, 1919, at the post office at
Chicago, Ill., under act of March 3, 1879.



Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports
daily market transactions and prices on provisions, lard, tallow and greases, sausage materials,
hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and
service address The National Provisioner Daily Market Service,
407 S. Dearborn St., Chicago.

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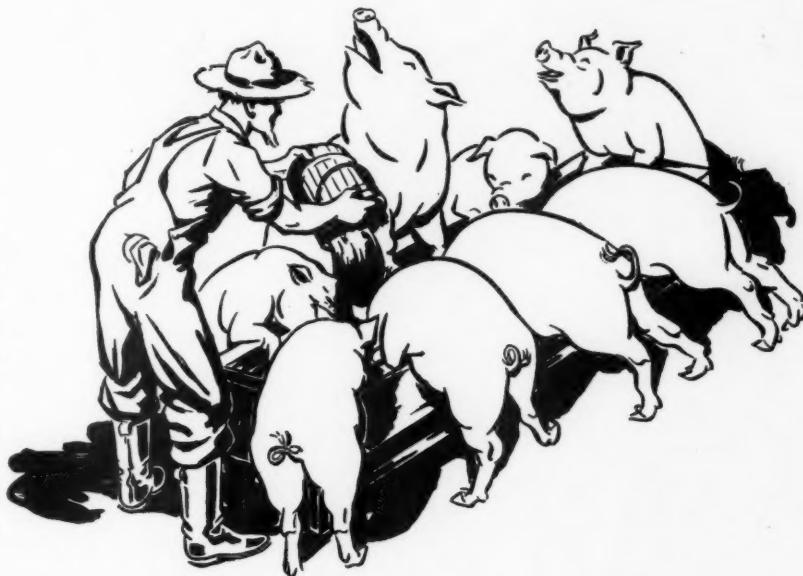
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Profits from Pigtails

A FRUGAL old farmer once cut the tails off all his pigs. "For," said he, "I won't feed something I can't eat." But, today, instead of wasting those tails, that farmer would seek a new use for them. He would try to imitate the practice of industry, in making profits from by-products.



Today, industry's many by-product applications are of vital importance. One that has been universally recognized is the use of *by-product steam power*. Wherever steam is used in process work or heating, there is an opportunity for substantial savings by a double use of that steam. Mechanical-drive turbines can be installed to turn all types of auxiliary apparatus, while at the same time supplying *clean steam* for process use, at just the pressure needed.

There are many applications of G-E mechanical-drive

turbines. They can drive your grinders, pulverizers, pumps, fans, and compressors; or they can be applied to a combination of machines. General Electric turbines are built to meet any size requirement; their flexibility of design makes them applicable to a wide range of operating conditions.

A complete, yet concise, description of G-E mechanical-drive turbines can be obtained merely by mailing the coupon below to the General Electric Company, Schenectady, N. Y.



This booklet describes
the line of small G-E
mechanical-drive tur-
bines—shows many
installation pictures.
Send for it today.

GENERAL ELECTRIC

General Electric Company, Dept. 6A-201,
Schenectady, N. Y.

Please send me GEA-1145C on "Steam Turbines for
Mechanical Drive."

Name.....

Street.....

City State

720-266

THESE ARE SALES GETTERS

not Shelf Sitters



BIVALVES GOING TO MARKET under brand names have produced more profits to the oyster business. For metal containers insure better refrigeration, better identity, better sanitation . . . permit longer shipments. Handling expenses are lighter . . . markets for their sale are wider. And it's interesting that Canco has been promoting such merchandising for years . . . the first to suggest metal containers as an effective way to sell more oysters.



HAVE YOU A GROUP OF PRODUCTS? If so, we would like to suggest this interesting wicker basket as a way to merchandise them as Holiday Gifts. Last season one manufacturer went to town with the idea. So this year, we'd enjoy helping others get extra business especially when there's a natural extra urge for people to buy. Naturally the basket comes in several sizes for your convenience.



"BUSINESS PRACTICALLY DOUBLED", this manufacturer reports after putting out these new packages which we executed for him. The new lithography . . . the new design together speak a new language to old customers and pull new sales from new ones. Stepping up sales by persuasive containers is a hobby of ours!

THERE'S DOUBLE SALES VALUE in this display. It invariably attracts customers . . . always selling at retail. So attractive to dealers they want to put in the whole line! . . . always selling the trade, as well. The front displays the merchandise temptingly, a convenient storage space in the rear keeps a reserve supply of merchandise handy. Plenty of planning went into this job . . . but that's true of all Canco jobs. Try us and see.

AMERICAN CAN COMPANY

230 Park Avenue  New York City

World's Largest Manufacturer of Metal and Fibre Containers

For
EXTRA STRENGTH
on
250 Lb. Service

• For 250-pound steam lines or high-pressure fluid lines in the packing plant, the Crane No. 7-E Ferrosteel Wedge Gate Valve gives exceptionally good, dependable service with minimum maintenance.

A high factor of safety and great stamina is assured by bodies and bonnets of Crane Ferrosteel, which has a tensile strength approximately 35 per cent greater than ordinary cast iron. Ample sections and correct proportioning add still further to the strength of these valves.

All working parts are made extra heavy to insure long life. Valve seats and discs are of Crane Hard Metal to resist wear, wiredrawing and corrosion. Only minimum maintenance is required because the valves remain tight for a long time. Repacking may be done easily and quickly.

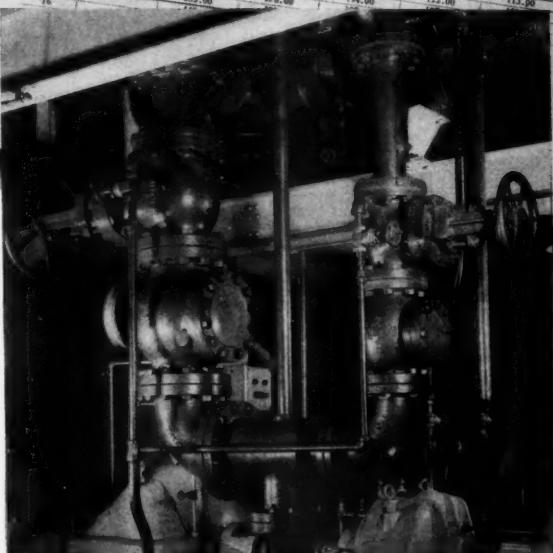
Working-pressure ratings: 250 pounds steam at 550°F; 500 pounds cold water, oil or gas non-shock sizes $\frac{1}{4}$ to 12-inch, 400 pounds in larger sizes.

The superior design and workmanship of this valve is typical of that which characterizes all Crane valves and fittings. There is a type and size for every packing-house and power-plant requirement. The Crane branch or distributor in your city can serve you.

Let Profits Pay
for Plant Im-
provements.
Use the Crane
Finance Plan.

CRANE	
250-Pound	
Ferrosteel Wedge Gate Valves	
Brass Trimmed or All-Iron	
For working pressures, see the preceding page.	
Non-Rising Stem Screwed No. 2 Hard Metal Seats Brass Stem No. 4 E All-Iron	Non-Rising Stem Flanged No. 3 E Hard Metal Seats Brass Stem No. 8 E All-Iron
Outside Screw and Valve Screwed No. 6 E Steel Seats No. 9½ E Brass Stem No. 10 E All-Iron	Outside Screw and Valve Flanged No. 7 E Hard Metal Seats Steel Stem No. 7½ E Hard Metal Seats Brass Stem No. 14 E All-Iron

Size Inches	Non-Rising Stem		List Prices		Outside Screw and Valve	
	Screwed, No. 2 E	Flanged, No. 3 E	No. 6 E or No. 10 E	Screwed No. 6½ E	Flanged, No. 7 E	No. 7½ E
1½	24.00	26.50	37.00	36.00	34.50	37.00
2	28.00	32.50	47.00	38.50	38.50	48.00
2½	33.00	38.50	58.00	44.50	47.00	57.00
3	45.00	55.50	75.00	67.00	70.00	81.00
3½	57.00	68.00	94.00	73.00	79.00	95.00
4	68.00	80.00	104.00	87.00	97.00	112.00
5	80.00	92.00	116.00	100.00	108.00	122.00
6	100.00	96.00	127.00	112.00	118.00	133.00
7	120.00	107.00	150.00	135.00	142.00	160.00
8	150.00	132.00	175.00	155.00	165.00	185.00
10	200.00	162.00	215.00	185.00	195.00	220.00
12	232.00	188.00	255.00	215.00	225.00	250.00
14	315.00	275.00	335.00	295.00	315.00	350.00



Crane 7-E Extra Heavy Gate Valve in pump service. This and similar valves described on page 83, new Crane No. 52 Catalog

CRANE

CRANE CO., GENERAL OFFICES: 836 S. MICHIGAN AVE., CHICAGO, ILL. • NEW YORK: 23 W. 44TH STREET

Branches and Sales Offices in One Hundred and Sixty Cities

VALVES, FITTINGS, FABRICATED PIPE, PUMPS, HEATING AND PLUMBING MATERIAL

Week ending November 28, 1936

Page 7

UNIFORM QUALITY

for a great many YEARS



PRODUCTS

E Gothaer
E H/C Summer
Thuringer H/C
Summer
B/C Salami
(all grades)
E Milan
Crescent Milan
E Peperoni
E Prosciutti
E Capacola
Capacola, Dolce
E Alpino
E Genoa
Crescent Brand Genoa
E Sicilian
E Export Nola

Ask any old Circle E customer about the quality of the products he buys, and about its uniformity. Unless he wants to keep a good thing to himself, he will tell you that aside from satisfactory dealing with the house, he continues to buy and sell Circle E products because the quality is high and every shipment is exactly like the one before.

Once a concern has joined the ranks of Circle E customers, it rarely changes. There must be a reason—and there is! A number of reasons, in fact.

Here they are: High quality, rigid uniformity, a good margin, brand protection, and fair treatment.

Special Deals to Distributors

Distributors have problems that vary with the territory and the conditions existing in it. Circle E offers a plan which will meet your requirements. It will pay you to get the details. Write today, outlining your needs.

Circle E Provision Company

UNION STOCK YARDS

CHICAGO, ILLINOIS

THE NATIONAL PROVISIONER

NOVEMBER 28, 1936

The Magazine of the Meat Packing and Allied Industries

Business HAS A Story to TELL

THE election is over and the people have spoken. The New Deal has been validated. A lot of developments lie ahead, most of them uncertainties.

It is doubtful if the administration itself knows yet what it is going to do with its new and greater power. Certainly business does not know. But just as certainly it does know that business is going to be in the spotlight, probably more than ever before.

There appear to be many factors converging on business that may create new situations which will require unusual thought and effort to meet. There is nothing particularly new in this situation, in the threat to the present set-up of business. Neither is there any positive evidence that government or other corrective bodies will become more critical of business.

Business Must Watch Out!

It is well known, however, that the administration stood for certain very definite things, and that those things were sold thoroughly and well to the public. Among them was a degree of business regulation. Another thing for which the administration clearly stands is a strong social consciousness.

Backed by the clearest public mandate in years the government, its bureaus and agencies, the states and cities—and last, but most important, the independent consumer organizations—will march ahead on the road which has been marked so well. And if business puts barriers in the way, business had better look out!

What are these forces, and how will they affect business? What should business do about it?

First there is the prospect of a new pure food and drug act. Whether it will be more stringent than the Copeland bill, which died with the adjournment of the 1936 Congress, no one can say. There is the possibility that it will be more severe—that its real behind-the-scenes sponsors, sensing the feeling of the public about measures designed for its protection, are now strengthening the bill.

Honest Advertising

Many companies for the past year have considered all labels and advertising in the light of the now defunct Copeland bill—in other words, they have conformed to the requirements of a bill not yet passed.

Actually such a bill is not a threat to business—that is, to proper business. It seems to be a reasonable and necessary measure. The chief criticism brought against it—too much power in the hands of public officials—can be forgotten. Public officials have the power

already, conferred on them inferentially by the highest authority in the land, and it is probable they will exercise it.

Consumer Cooperatives

Another potential threat to business is the consumer cooperative—yet not so much of a threat, if business behaves. The growth of this movement may be stimulated by certain anti-social practices of private enterprise, among which are fraud and misrepresentation in advertising and merchandising, and any trend toward monopoly in business.

This, then, is the situation on cooperatives. The administration is strongly social minded. The government is in a position, through special legislation,

to do a great deal to foster the movement. It is not known that it will, but it may. Business in itself, by abusing its true function and privileges, may stimulate the action of government and the growth of the consumer cooperative.

The inference is clear and the warning plain. So, however, is the reasonable speculation that if business does not abuse its natural functions, it has little to fear from cooperatives in this country for some time to come.

Consumer Protectives

Consumer protective services also appear to be becoming less of a threat. They have done more by their obvious bias and furious animus, their inadequate laboratory tests and their unstable economics, to impair their effectiveness than all the retaliatory efforts of those whose business they have attacked.

There is this to be remembered, however. There was a considerable amount of questionable advertising on the part of business which lent plausibility to the accusations of these services, and a continuance of that sort of advertising or of unethical business practices will tend to strengthen them and keep them going, especially with consumers believing pretty generally as they do that they must be very, very "cagey" indeed to keep from being exploited.

Government and Business

The fourth of the potent influences is government itself. Many people in government—most of them, in fact—do not understand business. It is natural that they should not, for public office-holders are almost all politicians, and politics and business operate on widely different bases.

Business generally believes that it has been persecuted by government. A surprising number of business men believe that it will be persecuted still more during the next four years.

This is possible, but perhaps it is not fair to call it persecution. The ad-

ministration is social minded. It will seek to correct practices in business which it believes anti-social. Its beliefs along these lines are often a result of misunderstanding. And at least a part of this misunderstanding is the fault of business for not seeing to it that it is understood.

Business Statesmanship

Prof. Raymond Moley recently coined the phrase "business statesmanship." He pointed out that anti-business sentiment cannot be met by merely "cussing" or changing politicians, or by slush funds, or by business "ganging up."

He defined business statesmanship as the coordination and correlation of conflicting adverse factors. Business must have a new concept of the relation of business to government. It must have a sounder knowledge of the means by which public confidence can be secured.

Business has a story to tell. There is no one associated with business who does not believe that the real means of gaining the "more abundant life" lies in the success of business. But has it told the public that? Has it told the men in its employ—in its plants? More important, perhaps, has it told those who are teaching the coming generation?

Selling Business

What have business men done to educate the public toward what business is really doing in the economic scheme of things? They have been so busy selling their products that they have neglected to lift their eyes and look at the larger horizon which lies around them.

During the next few years business is going to need public confidence and public help more than ever before. Individual businesses are going to have to sell themselves. *Business has devoted too much time to popularizing its brands and its products, and too little time to popularizing the company behind them.*

Business is full of human interest. The average American business has an

honorable story to tell about itself. Now it must be told. There must be built up in the minds of consumers the same confidence, the same belief that owners and managers of business have in it. Build an acceptance of a company, and its products will sell themselves.

"Take the public into your confidence," a business leader said. "Talk to them as human beings. Take them behind the scenes. Make your company name stand for all that is fine and reputable."

Once a business has established itself in the minds of consumers as being a constructive force in a community, as adding something to its life, its owners need not worry about what politicians are going to do to it.

So, to meet the threat of government, business has a job which it can do, and which it must do.

The final threatening force, and the most important and dangerous of all, is the public itself. This public is aroused. Its temper is short. It feels strongly, not apathetically. That is evident from the enormous number of votes cast for the New Deal. That public is business' chief concern—not government, or laws, or cooperatives, or muck-rakers.

Need for Better Selling

The great bulk of business is fair and clean and honest. But the public knows and business knows that there are things wrong in business. For example, *there is real need for better selling.* The emphasis should be not so much on selling more as on selling more constructively.

Let business people forget for a while the New Deal, the politicians, the reformers and the cranks. Let them seek a sound and fair means of keeping business as they themselves in their own consciences would have it. Then business in the years to come will be accepted and acclaimed by both government and the public as the valuable and indispensable force in modern life which business leaders believe it to be.

Telling the Packer's Story

EDITOR'S NOTE:—The foregoing is just as applicable to the meat industry and the companies which comprise it as to any industry.

Perhaps even more does the packer need to tell his story of service to the public. Because meat is a necessity, its cost is subject to more scrutiny and more criticism than a luxury or a semi-luxury, such as an automobile, for example.

Packers have kept the spread between the cost of livestock and the price of meat to the retailer comparatively narrow, when it is realized what this spread must cover. Now this spread must be expanded to take care of higher wages, higher priced materials, social security requirements and added taxes. There is no place in the present spread to absorb these added costs.

Why this spread is widened, what the costs cover and what service is rendered—this is the story the packer must tell—not once, but continuously.

No industry has a finer record of service. But the packer has taken the public's understanding of it as a matter of course. He can do this no longer. His story must be told to the best advantage in every conceivable way.

When the public is conscious of the service he renders, then it will be his supporter—not his critic.

Rendering PLANT Design

Equipment and Mechanical Handling Cut Costs

Several outstanding rendering plants have been placed in operation recently in the Central West. These well-housed, modernly-equipped and efficiently-operated enterprises reflect changed conditions, and what is believed to be a new trend in this industry.

They have been made possible by improved equipment and methods. The motor truck and better highways permit operations to be carried on over a wide territory, and collection of sufficient amounts of raw material to justify a rather large investment.

One of these modern rendering plants—that of the Cole Rendering Co., Waterloo, Ia.—was described in the September 5, 1936, issue of THE NATIONAL PROVISIONER. Although handling fallen animals only, this plant is as modern in details of building construction and equipment as the most up-to-date meat packing plant.

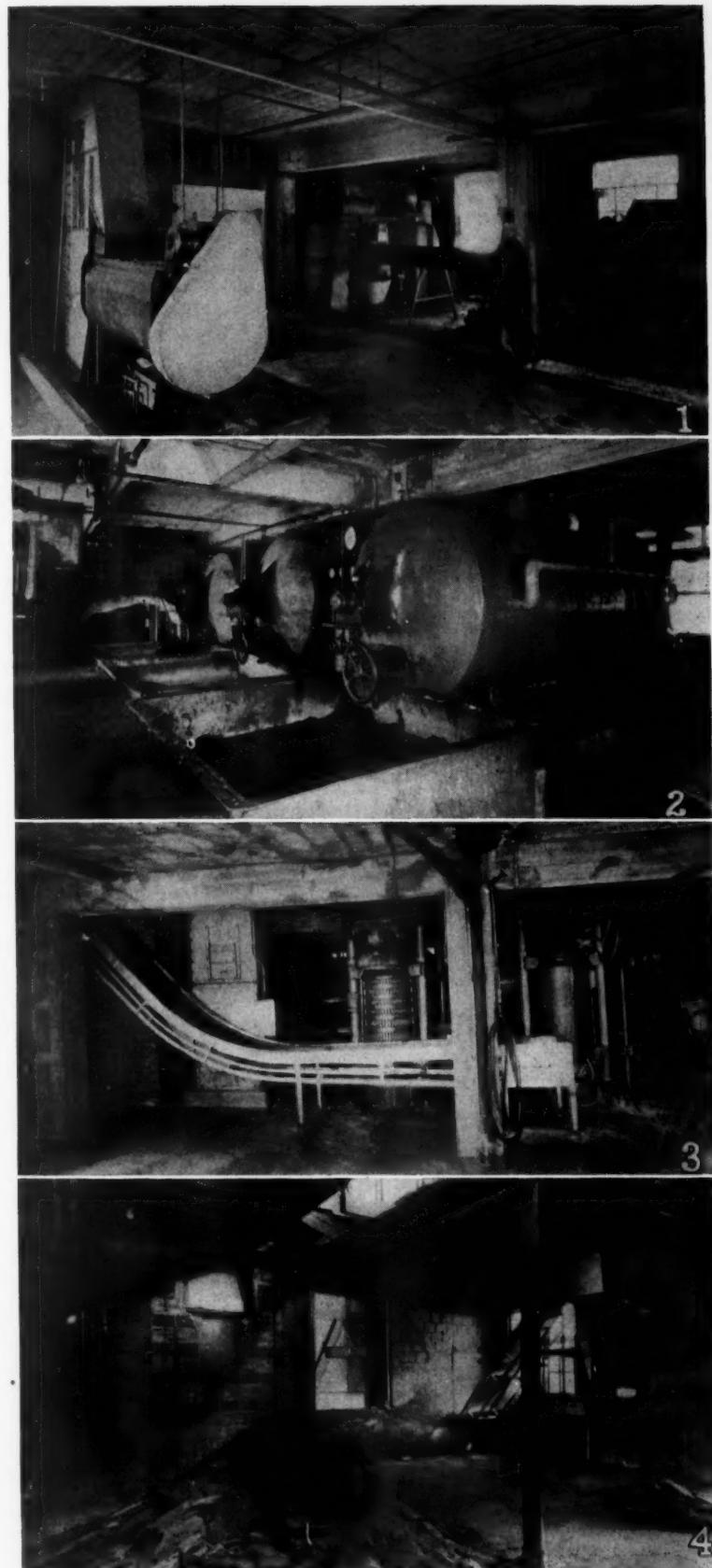
Tile walls, brick floors, high pressure washing system and the latest rendering equipment enables operations to be carried on in a highly efficient manner, objectionable to no one, although the plant is located within the city limits and in close proximity to residential districts.

Another Modern Plant

Another rendering plant in this class—but differing in details of building, equipment and methods of handling product—is operated by the Sioux Falls Rendering Co., Sioux Falls, S. D. This plant was recently re-equipped and now

RENDERING OPERATIONS

1. CHARGING.—"Boss" hog with screw conveyor for charging cookers shown at rear. In foreground is press conditioning trough and conveyor.
2. COOKING.—Three "Boss" balanced cookers. Note instrument board for temperature control.
3. PRESSING.—Conveyors for elevating cracklings to conditioning trough and cake to storage room. Two 500-ton "Boss" presses in background.
4. STORAGE.—Part of crackling storage room, showing conveyor which carries cake from presses to room.



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has a capacity of two million pounds of raw material per month when operating 24 hours per day, 7 days per week.

In addition to the main plant at Sioux Falls, the company also owns the Rock Rapids Rendering Co., Rock Rapids, Ia., Worthington Rendering Co., Worthington, Minn., and Mitchell Sanitary Rendering Co., Mitchell, S. D. The latter business is operated as a self-contained rendering plant, while the Rock Rapids and Worthington plants are now used as "pick-up" stations for the main plant at Sioux Falls.

A fleet of 22 motor trucks is in the service of the company, picking up dead stock and delivering it to Sioux Falls. The company covers a territory within a radius of 100 miles from the plant, including southeastern South Dakota, northwestern Iowa and southwestern Minnesota.

Operations Mechanized

A new three-story brick, steel and concrete building for rendering, well-equipped garage building, two-story building in which cracklings and meat meal are ground and sacked, and a one-story office comprise the principal property of the company at Sioux Falls.

Outstanding feature of the plant is the completeness with which handling operations have been mechanized. Manual labor is largely confined to skinning, cutting up and handling sacked products. Wherever possible gravity and conveyors are used to move products from one operation to another.

Skinning and cutting are done on the third floor of the main building, animals being hoisted to this location directly from trucks. There is sufficient rail space here for storage of 80 head of



RAW MATERIAL

Main building, showing animal being unloaded from truck by "Boss" heavy-duty hoist and landing device.

large stock. Two skinning beds are provided, new type spring droppers being used to lower the animals for skinning. Two skinners and two cut-up men work on this floor.

Compressed Air for Skinning

Compressed air is used to loosen hides from carcasses and simplify and speed up the skinning operation.

A hollow needle is inserted between the hide and the carcass at a point near

the brisket. Air is then passed through the needle until the hide is loosened. Skinner then cuts open hide, fastens head of hide to floor and pulls hide off carcass with an electric winch. Cut-up men then dissect the carcass and drop the cuts into the hasher located on the floor below.

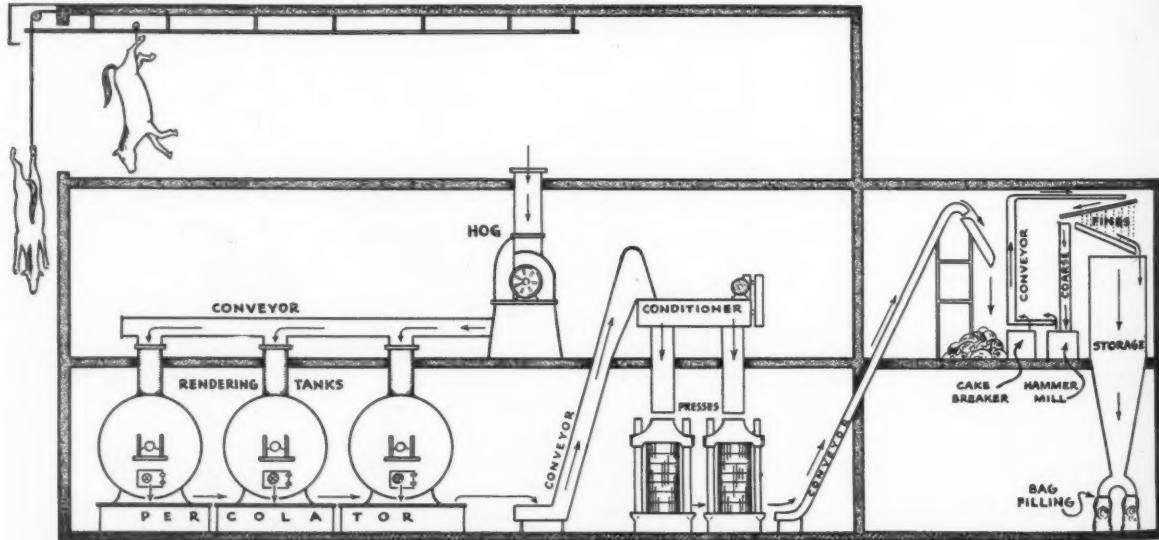
After meat and bones go through hasher they are discharged into a screw conveyor, operating above charging domes of the three melters. This screw conveyor is arranged so that material may be charged into any one of the rendering units. About 20 minutes is required to charge each cooker to its rated capacity of 8,000 lbs.

Cookers and Their Operation

Cookers are installed on the first floor. They are of the "balanced power" type, driven by Troy-Engberg engines. These are mounted on cooker frames. Two roller chains and a jack shaft are used as a speed reducer. This hook-up is very quiet, as well as efficient in operation.

The exhaust steam from the engine, at 15 lbs. back pressure, is used in cooker jacket, thereby utilizing heat which would otherwise be wasted. Condensation from jacket is returned directly to boiler. Oilless steam cylinders used on the engines permits use of this exhaust steam and condensation without danger of fouling piping and cooker jacket. A 25-in. vacuum is used to control the heat, as well as to lower boiling point of material being processed. A Wheeler counterflow condenser is used in conjunction with a Wheeler tube jet air pump to maintain the vacuum. This condenser and pump uses 85 gals. of

(Continued on page 27.)



MECHANICAL HANDLING KEEPS PROCESSING COSTS AT MINIMUM

Sketch showing flow of product through plant of Sioux Falls Rendering Co. Hashed carcasses distributed to melters by screw conveyor. Product shoveled out of percolators into conveyor, which elevates it to conditioning tank, from where it falls into presses. Cake elevated to second floor and ground, screened and sacked; only labor required is to place cakes in cake breaker. Wherever possible gravity and conveyors are used for moving product.

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PORK SAUSAGE Season Boosts Sausage VOLUME

ARIVAL of the pork sausage season was reflected in sausage produced under federal inspection during October, when 4,000,000 lbs. more fresh sausage was produced than in September, and more than twice as much as in August. No material changes were apparent in the production of smoked and dry sausage.

Total sausage production was highest for the month since 1929.

More Canned Sausage

Marked increases were apparent also in the quantity of sausage canned during the month compared with the quantity canned during September and August. Meat loaves, chili and other prepared products produced during October were more than double the quantity produced in either September or August.

Another item showing material increase was soup. The quantity of soup inspected during October was more than three times as much as that produced in federally-inspected plants during either of the two previous months.

Sausage, meat products, canned meats and soups produced during each of the three months in federally inspected plants are reported as follows:

	October, 1936.	September, 1936.	August, 1936.
SAUSAGE:			
Fresh	12,819,829	8,788,085	5,795,289
Smoked and/or cooked	56,283,300	56,850,788	55,649,297
Dried or semi-dried	10,069,133	10,476,814	12,755,860
Total sausage.	79,172,262	76,115,687	74,200,446
Canned sausage.	7,047,904	3,460,080	3,615,888
Total, including canned	86,220,166	79,575,767	77,816,334
Meat loaves, chili con carne, etc.	11,276,540	7,440,680	8,633,705
Canned soup ...	27,772,250	7,365,197	7,110,901
Total canned meats	61,594,632	40,589,581	36,030,175

MEAT INSPECTED IN OCTOBER

Meat and meat food products prepared under federal inspection during October, 1936, are reported by the U. S. Bureau of Animal Industry as follows:

Oct., 1936.

Meat placed in cure:	
Beef	15,647,518
Pork	177,085,685
Smoked and/or dried meat:	
Beef	5,808,530
Pork	100,230,253
Bacon sliced	19,274,051
Sausage:	
Fresh finished	12,819,829
Smoked and/or cooked	56,283,300
Dried or semi-dried	10,069,133
Meat loaves, head cheese, chili con carne, jellied products, etc.	11,276,540

Week ending November 28, 1936

was 22 per cent heavier than a year ago and 9.5 per cent above the 1926-35 October average. Payrolls at the close of October registered an increase over September of 6 per cent in number of employes, 8 per cent in hours worked, and of 10.5 per cent in wage payments. Moreover, gains of 13 per cent in workers, 19.5 per cent in hours, and 18 per cent in wage payments were recorded over last October.

October shipments for export exceeded those of a month earlier, owing principally to increased forwardings of lard to the United Kingdom. British demand was fair for American lard and improved for hams. Except that some inquiry for United States fats developed in Finland, Italy, and Scandinavian countries, Continental European trade in animal products from the United States continued negligible. Cuban demand for lard improved in anticipation of an increase in freight rates.

PACKER SALES INCREASE

Tonnage sold by packers in October was 11.5 per cent greater than in September, 18.5 per cent above last October and practically equal to the 10-year average for the period, according to the monthly survey of business conditions in the seventh federal reserve district by the Federal Reserve Bank of Chicago. Dollar sales, however, were only 1.5 per cent above a month earlier and 5 per cent above the same month last year.

Production of packing-house commodities at inspected slaughtering establishments in the United States rose more than seasonally in October to a level above any previous month since December 1934. It not only exceeded that of September by 17.5 per cent, but

DISCRIMINATION CASES

Two food industry firms were cited for violation of the Robinson-Patman act this week in new complaints issued by the Federal Trade Commission. Anheuser-Busch, Inc., and Standard Brands, Inc., were charged with discriminating in price between different purchasers of bakers' yeast of like grade and quality by allowing certain buyers different prices than those granted other purchasers competitively engaged in manufacture and sale of bread and allied products. Effect of the discrimination, according to the complaints, has been to lessen or destroy competition in manufacture and sale of bread and allied products.

Dog Food Manufacturers Adopt Set of STANDARDS

A NUMBER of America's leading manufacturers of quality dog food have pledged themselves to observe rigid standards for quality canned dog food recommended by the Dog Food Division of the Institute of American Meat Packers, according to an announcement by the Institute.

Standards as adopted provide that canned dog food shall contain a minimum of 10 per cent of protein, 75 per cent of which must be of animal origin; a minimum of 2 per cent of fat; a maximum moisture content of 74 per cent; a maximum crude fibre content of 1.25 per cent; and a nutritive ratio not greater than 2.0.

The standards further provide that, in cases where claims are made by a manufacturer as to mineral and vitamin

content, satisfactory support of the accuracy of such claims must be submitted for approval to the Referee Board of the Dog Food Division.

Dog Food Requirements Defined

In addition to adopting minimum standards, the manufacturers referred to also have adopted terms defining canned dog food, edibility and other terms as follows:

DEFINITIONS OF TERMS

Institute—The term "Institute" is interpreted to mean the Institute of American Meat Packers, the established and recognized trade association of the meat packing industry.

Dog Food Division—The term "Dog Food

Division" is interpreted to mean the Dog Food Division of the Institute.

Referee Board—The term "Referee Board" for the standards for canned dog food made of meat products, as approved by the Institute, shall be interpreted to mean a Referee Board appointed by the President of the Institute.

Canned Dog Food—The term "canned dog food" is interpreted to mean a commercially sterile canned food of such appearance, odor, and consistency as to be savory, wholesome, and nutritious for dogs; said dog food to be composed of edible meat or meat by-products and/or cereals, and/or other accessory edible food products, and/or certain mineral- and vitamin-containing substances necessary to meet the nutritive requirements as claimed.

Edible—The term "edible" shall be construed to mean suitable with respect to quality and quantity of each ingredient used and with respect to the conditions of manufacturing and handling. In the case of the manufacturer operating a Federally inspected establishment, production and handling under inspection and regulations of the Bureau of Animal Industry of the United States Department of Agriculture shall be prima facie evidence of the suitability with respect to cleanliness and freedom from disease. In the case of a manufacturer operating a non-Federally inspected plant, if the conditions and regulations and inspection under which he operates are deemed adequate by the Referee Board of the Institute, production and handling under such inspection and regulations shall be prima facie evidence with respect to cleanliness and freedom from disease.

Protein of Animal Origin—This is interpreted to mean protein from meat and meat products either fresh or cured, or both, which are, in the opinion of the Referee Board, of acceptable preparation, character, and condition.

Standards Adopted

Exact wording of the standards as adopted follows:

STANDARDS

1. Protein content: A minimum of 10% total protein, 75% of which must be of animal origin. This means the product must contain at least 7½% of protein of animal origin.

2. Fat content: A minimum of 2%.

3. Moisture content: A maximum of 74%.

4. Crude fibre content: A maximum of 1.25%.

5. Nutritive ratio not greater than 2.0. (The nutritive ratio is the ratio of the calories obtained from fats and carbohydrates to the calories obtained from proteins.)

6. Mineral and vitamin content: In view of the divergence of opinion as to requirements, unsatisfactory methods of determination, and variability of requirements, no quantitative values are recommended, provided, however, that, where claims are made, satisfactory support of the accuracy of such claims be approved by the Referee Board.

The foregoing definitions and standards, which were formulated by a special committee of technical experts appointed by President Woods of the Institute, already have been approved by a number of the best-known manufacturers of quality dog food.

Membership in the Dog Food Division is open to establishments producing quality dog food that operate under conditions and under a system of inspection and regulation satisfactory to the Institute and also that agree to abide by

the foregoing standards and other regulations which may be prescribed by the Dog Food Division.

Effective date of the standards will be decided at an early meeting of a group of interested dog food manufacturers.

PACKERS MEET ON COAST

Last of a series of regional meetings of members of the Southwestern and Western areas of the Institute of American Meat Packers was held in Spokane, Wash., on November 21. The meeting was called by A. L. Capps, local chairman of the Spokane area.

Previous to the meeting in Spokane, a regional meeting was held in Seattle on November 19, under the direction of F. A. Danielson, regional chairman for the Northwestern region and a member of the Institute's Board of Directors. Wm. Whitfield Woods, president of the Institute, was present at both meetings, along with J. H. Moninger, director of the Northwestern office of the Institute.

Those present at the meeting at Spokane included Geo. A. Campbell, A. L. Capps and E. M. Luke, Armour and Company, Spokane; W. H. Bristol, Bristol Packing Co., Lewiston, Idaho; H. A. Mady and K. J. Maxwell, Carstens Packing Co., Spokane; A. E. Hagan, Hagan & Cushing, Moscow, Idaho; Joe Lagae, Home Packing Co., Spokane; Frank Bonin, R. S. Hathaway, Jack Lewis and Ken Speers, Lewis & Co., Spokane; W. W. Rucker, Swift & Co., Spokane; C. McDonald, United Dressed Meats Co., Spokane; F. M. Lowden, Jr. and A. E. McLeod, Walla Walla Meat & Cold Storage Co., Walla Walla, Wash.

Forty packers attended the Institute's regional meeting at Seattle. Those present included M. Gordon, Hugo Jassny and Louis Warren, Acme Packing and Provision Co., Seattle; Meade Hadley, M. S. Moss and Walter Watson, Armour and Company, Seattle; Herman Karlen, Armour and Company, Tacoma; Tom Carstens, F. A. Danielson, G. W. Haaker, L. R. Lahey, C. C. Lawrence, L. E. McKendry, R. E. Pirie and Harold Ronquist, Carstens Packing Co., Tacoma; Emmett Shew, Carstens Packing Co., Seattle; F. B. Carter, Wm. Ellis and W. H. Smith, Frye & Co., Seattle; Henry Coffin and J. C. Herberger, Gibson Packing Co., Yakima; H. A. Kurtzman, O. B. Joseph, Wm. Moran, Almon Ray Smith and Leo H. Steinbauer, James Henry Packing Co., Seattle; Max Mondschein and J. H. Unicum, Geo. A. Hormel & Co., Seattle; E. A. Graves and Tom Kelley, Rath Packing Co., Seattle; S. Forster, O. A. Dittbrenner, W. R. Grunewald and T. A. Maloney, Swift & Co., Seattle; F. S. Sandoz, Swift & Co., Tacoma; J. R. Modahl, Swift & Co., Hoquiam; O. K. Lucas and A. O. Nelson, Swift & Co., San Francisco.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, Nov. 25, 1936, or nearest previous date:

	Sales.	High.	Low.	— Close —
	Week Ended	Nov. 25.—	Nov. 25.—	Nov. 25.
Amal. Leather.	1,100	4½	4½	4½
Do. Pfd.....	400	33½	33½	32
Amer. H. & L.	7,500	5%	5%	5%
Do. Pfd.....	400	36%	35½	36½
Amer. Stores...	800	27%	27½	27½
Armour Ill....	22,500	5%	5%	5%
Do. Pfd.....	800	81	80½	81
Do. Del. Pfd.	500	109½	109½	108½
Beechnut Pack.	1,200	102%	102%	102%
Bochack, H. C.	75	8%	8%	8
Do. Pfd.....	60	48	48	50
Chick. Co. Oil.	5,400	20%	19½	19½
Childs Co.	17,300	12%	11½	12%
Cudahy Pack....	500	38%	38%	38½
First Nat. Strs.	3,800	56½	55	55%
Gen. Foods.....	8,100	43%	42½	43
Gobel Co.	3,800	5%	5%	5%
Gr. A & P				
1st Pfd.....				130
Do. New.....	160	120½	119½	120
Hormel, G. A.	200	19%	19½	19%
Hygrade Food..	1,800	4%	4%	4%
Kroger G. & B.	9,000	25	24%	25%
Libby McNeill.	22,700	12	11½	11½
Mickelberry Co.	2,450	3%	3%	3%
M. & H. Pfd....	160	7	7	7
Morrell & Co....	200	43½	43½	42½
Nat. Leather....	700	1%	1%	1%
Nat. Tea.....	3,000	11%	11½	11%
Proc. & Gamb.	4,100	52%	52½	53%
Do. Pr. Pfd.	10	117%	117%	117½
Rath Pack....	50	33%	33%	32
Safeway Strs....	14,900	49%	46%	48½
Do. 6% Pfd....	50	113	113	112
Do. 7% Pfd....	160	112	112	112
Stahl Meyer....				2%
Swift & Co....	21,000	25½	25%	24½
Do. Int'l....	2,950	32	31½	32½
Truett Pork....				8
U. S. Leather.	4,600	5%	5%	6
Do. A.....	16,200	13%	13%	12½
Do. Pr. Pfd.	1,300	95	95	93
Wesson Oil....	11,600	44½	43	44
Do. Pfd.....	100	82	82	80%
Wilson & Co....	8,000	8%	8%	8%
Do. Pfd.....	500	78½	78	78½

CONTINENTAL CAN SALES

F. Gladden Searle, recently made vice president in charge of sales for the Continental Can Co., announces the appointment of E. S. Linville and James F. Cole each as assistant general manager of sales, Mr. Linville at New York and Mr. Cole at Baltimore. E. J. O'Connor and L. J. La Cava have each been appointed assistant general manager of sales in the general line division.

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PRACTICAL POINTS ★

for the Trade

Pork Sausage Pointers

Winter spells opportunity for the manufacturer of good pork sausage. However, few products the packer makes are so critically examined by the consumer as pork sausage. It is essential that a good product be made, since the consumer may judge the quality of a whole line by the characteristics of this single item. A Northwestern packer writes:

Editor THE NATIONAL PROVISIONER:

We were not quite satisfied with our pork sausage sales last winter and are wondering if you could help us. We used a 50 per cent lean and 50 per cent fat formula. Demand for our product was very erratic, dealers reporting that their customers seemed to like the sausage on first trial but were sometimes lukewarm toward it on the second order. We admit that we were sometimes unsuccessful in getting just the flavor we wanted in each batch of sausage.

It appears that this packer must adopt and undeviatingly follow a specific formula and processing method if he is to build and keep a good pork sausage business.

MEAT MATERIALS.—Fresh pork sausage requires fresh pork trimmings, those from the previous day's kill being the most desirable. Frozen trimmings should not be used. There are several sources of good fat and lean trimmings in the hog carcass, among which may be mentioned the loin, back fat, ham butt, shoulder and blade. Pork cheek meat should not be used.

Between 50 and 75 per cent lean meat may be used in the formula, depending on available materials, the sausage maker's custom and the preference of consumers. In general, however, there should be enough lean so that it predominates in the mixture. The gray or whitish color of a sausage containing too much fat does not appeal to the housewife, nor does she become a repeat customer for a product which fries away in the pan.

FLAVOR.—Careful selection of trimmings is necessary if the texture, appearance and taste of the meat are to be uniform and delicious. However, flavor depends to a large extent upon the seasonings used. Plain ground meat and sausage differ in the flavor which is given the latter by the use of spices, herbs and salt. These are not put in the product to camouflage it but to make it delicious and appealing.

Consumers in different localities have their flavor preferences and also their dislikes and the wise sausage maker will conform to the desires of his public. It may take some research and testing among a cross-section of that public to determine just what it does want. But once consumer preference has been de-

termined the sausage manufacturer should stick to that seasoning formula until there are real indications that a change is desirable.

Perhaps this inquirer's sales difficulties are partially due to his failure to adopt a standard seasoning formula and to stick to it. Sometimes such a formula may be prescribed but workmen fail to carry it out rigidly. Or, the cleaning up of an old supply of spices and the beginning of a new one may result in two batches of sausage with dissimilar flavors.

MODERN SEASONING PRACTICE.—Because many packers realize that the consumer wants tomorrow's sausage to taste like yesterday's, they have adopted the use of ready prepared seasonings or specially prepared seasonings, as manufactured by reputable firms. The flavor imparted to the meat by such balanced seasonings is always the same. Moreover, there can be no variations in flavor such as are produced when a workman adds 2 oz. of one type of spice to a 200-lb. batch of sausage, instead of the 1 oz. the formula calls for.

The sausage manufacturer can produce an appetizing product with any of the following seasoning formulas, varying them to fit in with preferences in his own locality.

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition. Both can be prevented.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 10c stamp.

The National Provisioner
407 So. Dearborn St., Chicago, Ill.
Please send me reprint on "Sausage Spoilage."

Name
Street
City
(Enclosed find 10c in stamps.)

Per 100 lbs. of meat:

FORMULA NO. 1

2 lbs. flake salt
7 oz. granulated sugar
2 oz. nutmeg
1½ oz. Jamaica ginger
1½ oz. rubbed sage
6 to 7 oz. white pepper

FORMULA NO. 2

2 lbs. flake salt
6 oz. granulated sugar
3 oz. black pepper
1 oz. white pepper
2 oz. Jamaica ginger

FORMULA NO. 3

2 lbs. flake salt
6 oz. granulated sugar
1 oz. mild chili pepper
2 oz. black pepper
3 to 4½ oz. rubbed sage

EDITOR'S NOTE.—Good meat materials and seasoning are wasted if pork sausage is improperly processed and handled. In later discussions **THE NATIONAL PROVISIONER** will deal with chopping, mixing, stuffing and handling of pork sausage.

TALLOW YIELDS

A small Western packer who is considering adding a rendering unit to his plant writes:

Editor THE NATIONAL PROVISIONER:

What yields of tallow may we expect from rendering various packinghouse by-products and shop scrap?

The yields secured will vary somewhat on account of the different factors which enter into the rendering process. Following are some typical yields, expressed as percentages of the weight of raw materials rendered, from products frequently tanked in the packing-house:

	Pct. Tallow
Beef paunches	6.8
Beef reeds	12.5
Cow udders	19.9
Beef livers	1.0
Beef hearts	5.0
Beef casing machine fat	20.1
Beef pecks	1.2
Beef casings	7.5
Calf tripe	2.5
Sheep heads	4.8
Sheep tripe	5.0
Hog casing ends	12.5
Hog lung trimmings	31.8

DRY CURING HAMS

Dry cured hams are a fancy product. The process is simple. How to dry cure hams is explained fully in "PORK PACKING," The National Provisioner's textbook on pork processing.



STANOCYL CYLINDER OILS

They will meet any condition encountered in present-day practice, more than fulfilling the requirements of:

- 1. Superheated, dry, or wet steam
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- 3. Large or small engines
- 4. Various types of valve arrangements
- 5. Various load conditions

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STANOCYL "D"—high viscosity, highly compounded. For all average installations regardless of the size, speed or service of the engine.

STANOCYL "W"—medium viscosity, highly compounded. Particularly for wet steam, but may be used for many average installations. Especially effective for lubricating exhaust valves where difficulty has been experienced because of variable load or wet steam conditions.

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THE NATIONAL
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STEAM and POWER SAVING SERVICE

*for the
Meat Packing and Allied Industries*

WILL SHOW YOU HOW

packers are saving from 10 to 40 per cent on powerhouse costs. This reference handbook should be in the hands of every packer, because the steam and power departments of most meat plants offer one of the greatest possibilities for showing profits.

Alert packers are making extensive changes in their power plants—because they have found that the savings they can make are startlingly large! Many of these new installations are paying for themselves in from 3 to 5 years.

How they are doing it, cost of installations, dividends realized from the investment and important data for analyzing the status of your own plant—all are contained in this binder. Unbiased engineers and authorities on costs have given fully from their experience in the reprints of important articles on steam and power operations which have appeared in THE NATIONAL PROVISIONER since April, 1933.

Surveys of typical plants, bulletins on plant conditions, analyses of boiler firing methods, fuels in use, statistical breakdowns and many other phases of the subject are covered in the 124 pages of reprinted articles and the 15 pages of bulletins and surveys.

Adoption of a single money-saving idea taken from this great mass of material will pay for the investment many times over.

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THE NATIONAL PROVISIONER
407 South Dearborn Street, Chicago, Illinois

Steam and Power

Savings in the Meat Plant Made Possible by Efficient Equipment and Operation

DO YOU WEIGH YOUR ASHES?

By W. F. Schaphorst, M. E.

Probably your ashes weigh more this year than they did last? Or do they weigh less? Have you ever weighed the ashes that drop through the grate bars of your furnaces? Without giving it much thought, it may seem like a ridiculous thing to do, because of what value are ashes?

We are usually told to weigh the coal burned and to keep a strict account of all water used in the boilers, so as to determine whether or not we are getting the same good grade of coal that we always got. That is true, but a simpler method is to weigh the ashes. It is the ash content, usually, that determines the calorific value of a coal. Very often coal from the same mine shows a widely differing ash content, therefore it is logical to keep tab on the refuse, because the refuse costs just as much per pound as the good combustible matter.

It is quite possible, also, that a little experimenting along this line will do your plant some good. Try different coals of the size suitable for your furnaces and grates, and the one with the least ash content which sells at a low price should show pretty good results. Later this can be "double checked" by noting how well the coal evaporates the water. It is not difficult, and it may be worth while to work out a simple method of this kind that will tell you—year in and year out—just how well your coal and your boilers are performing.

ENGINES IN MEAT PLANTS

Most packers are familiar with the newer dry rendering systems in which a steam engine is used to drive the melter shaft, and the exhaust steam from which is used in the melter jacket. This is but one of the services to which small engines may be put in the meat packing plant to reduce the cost of purchased power.

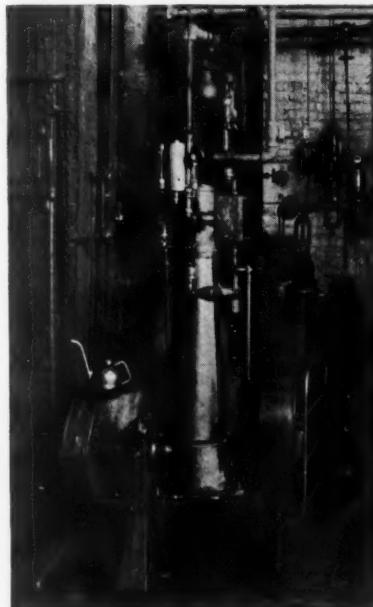
One packer uses an engine to operate a hog dehairing machine. The exhaust steam heats the water in the hog scalding vat.

In both of these cases there has been applied on a small scale a principle applicable to the plant as a whole—generation of power as a by-product of the processing steam demand. Both on the rendering tank and the hog dehairing machine heat and power are required

to perform the respective processing operations.

The heat is used after it has generated power. In each case heat content of the exhaust steam is probably in the neighborhood of 90 per cent as great as heat content in the steam delivered to the engines. Under such circumstances the cost of power is very small.

There are many other uses to which the steam engine can be put in the meat packing plant to reduce cost of purchased power, as well as to generate all of a plant's power needs. Used for driving air and ammonia compressors, stokers, fans, pumps, etc., the steam engine produces power at a cost represented by fixed costs and operating expenses—providing, of course, there is use for the exhaust steam.



POWER AS A BY-PRODUCT

This small engine drives the stoker in a meat plant. This is but one of the uses to which this type of drive can be put in the packinghouse to reduce the cost of purchased power. In this case the exhaust steam from the engine, at 3 lbs. back pressure, is used to heat boiler feed water.

There seldom is any trouble putting exhaust steam to work, however, for heating boiler feed water, buildings, smokehouses, for cooking etc. In fact, in most meat plants demand for low pressure steam exceeds the ability of generating equipment to provide it, even were all the plant's power requirements made instead of being purchased.

Whenever a packer can do so, his greatest saving in power will be made when he generates all of the electrical energy required for plant equipment operation as a by-product of the processing steam demand. But when, for any

reason, he cannot install engines and generators, or turbo-generator sets, for generating electrical power he might consider the engines for individually driving some equipment. If he cannot make the greatest possible saving he can, in this manner, at least make substantial reductions in his cost of purchased power.

BOILER EFFICIENCY

In surveys by THE NATIONAL PROVISIONER of packinghouse power plants it was not unusual to find packers and power plant operating men who judged combustion efficiency by the amount of smoke—or lack of it—coming out of the stack.

Most complete combustion of fuel is obtained when the exact amount of air at the proper temperature is supplied at the point where the volatile gases from the coal should be burned. Lack of sufficient air will cause some of the gases to pass out of the stack unburned. Observing smoke issuing from the stack, therefore, may give an approximate idea of the efficiency of combustion, so far as it applies to lack of air. Dense, black smoke is, of course, an indication of inefficiency.

But lack of smoke never is an indication of perfect combustion. Smoke may be thin or lacking when an excess of air is supplied to the fire, and losses caused by excess air may be as great as those resulting from not enough air.

The only satisfactory way in which to properly regulate the amount of air supplied to a fuel bed is through the information supplied by a CO₂ analysis. Instruments are available for making such analyses and recording the percentage of CO₂ in the flue gases. Such a continuous record supplies the guide to enable the fireman to regulate the air through the fire bed to secure the mixture that will result in most complete combustion.

In a boiler room operated without instruments, losses due to heat dissipation up the stack may amount to 20 or 30 per cent of the total heat in the fuel. With proper boiler operation this loss can be reduced to 15 per cent or less.

BOILER AIR LEAKS

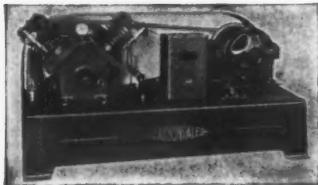
Air which enters the boiler setting—except through ash pit doors—cools down boiler heating surfaces, reduces boiler efficiency and increases cost of generating steam. Boiler settings, therefore, should be kept tight.

A lighted candle is a simple means of locating air leaks in boiler settings. When held close to the brickwork the flame will be drawn in wherever there is an air leak. Another method of detecting air leaks is to keep the setting whitewashed. Leaks will be apparent from the dust which settles about the opening.

REFRIGERATION EQUIPMENT

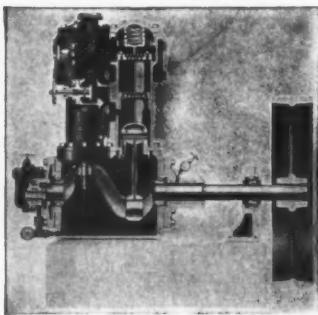
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EVERY MEAT PLANT REQUIREMENT



CARBONDALE

- Small units for small plants; $\frac{1}{4}$ to 20 tons capacity; methyl chloride or freon

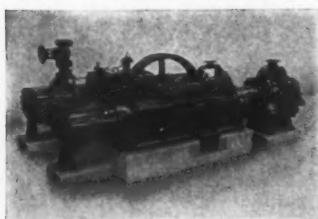
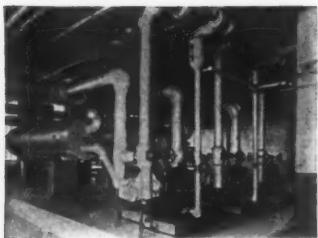


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The only refrigeration compressors equipped with the well-known Feather Valve, assuring maximum efficiency as well as quiet operation

- A typical Carbondale horizontal brine cooler installation, in a meat packing plant



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BUILT DOORS

SPEED

in opening and closing, with resulting refrigerating economies, features this Stevenson Vestibule Door with Track Port. It's proved and approved by users everywhere. Get bulletin today on Jamison-Built Cold Storage Doors for your plant.

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GET BULLETIN TODAY

REFRIGERATION *

and Air Conditioning

SMOKED Meats

Savings in Hanging Room by Air Conditioning

In a large Chicago plant there is a smoked meat hanging room 150 ft. long and 86 ft. wide. About 100,000 lbs. of smoked cuts are brought into this room each day—approximately 60,000 lbs. during the morning and 40,000 lbs. in the afternoon. Product may remain in the room from 24 to 48 hours depending on sales.

This room was recently air-conditioned with two units equipped with heating and cooling coils. These are installed in diagonal corners, with the diffusers set to distribute chilled or heated air—as the case may be—to every portion of the room. The aim is to maintain a uniform temperature of about 65 degs. F., and a relative humidity of 70 to 75 per cent.

Saving Shrink

This temperature will quickly "firm up" product brought into the room directly from the smokehouses, and will reduce fat drip—and consequently shrink—below what occurred previously, when the meats were permitted to hang in the smokehouse alley to cool. A humidity of 70 to 75 per cent has been found to be about right to maintain smoked products in best condition.

Unit coolers are of the spray type, clear water instead of brine being used for the sprays. The steam coil is located above the brine coil inside the unit cooler casing. Both steam and brine coil temperatures are thermostat-controlled.

During the day there often is enough sensible heat in the hot product to maintain a dry bulb temperature of 65 degs. Heat therefore is not usually required during this time. However, should the room become too warm or too cool, the units would automatically raise or lower the temperature.

Cooling or Heating

Some interesting problems had to be solved in designing this air-conditioning installation. Naturally the units have to be of sufficient size to handle maximum heating or cooling conditions, and they have to be flexible enough in operation to maintain required conditions of temperature and humidity on days when perhaps half as much warm meat as

usual is brought into the room, and on Sundays and holidays.

In such instances, of course, sensible heat in the product is not sufficient to maintain the required room temperature of 65 degs., particularly when the outside temperature is low. The principal function of the unit then is to heat rather than to cool.

At all times, however, dew point temperature of air is cooled down to 51 degs. F., to prevent moisture condensation on the product. It will be seen, therefore, that even though the principal function of the units at any time is to increase the room temperature, the cooling sprays are in service. In fact, all of the air passing through the units is cooled, whether or not it is later heated before being distributed throughout the room.

Will Pay for Itself

The system has worked perfectly since it was installed, and has been the means of making a material saving in shrink, as well as maintaining product in perfect condition, regardless of outside temperature and humidity conditions. Its cost will be returned in a short time, it is estimated, in tangible and intangible savings.

REFRIGERATION NOTES

Wenatchee Cold Storage Co. has been

formed at Wenatchee, Wash., to operate the Davis cold storage company plant.

A cold storage plant is being installed in connection with the Hotel Whiting, Berlin, Wis.

A new cooling system has been installed in the city abattoir at Union, So. Car.

Cold storage plant for Johnson County, Kansas, is being considered by farm organizations. It would be financed as a cooperative enterprise with the aid of the Federal Resettlement Administration.

A. L. Crabtree, Riceville, Ia. will build a modern refrigerated locker plant.

Weston Ice & Cold Storage Co., Weston, Mo., plans repairing and altering plant and cold storage building.

Carl Chelstrom, Randolph, Kan., is installing a new cold storage plant.

COLD STORAGE LOCKERS

There are in operation west of the Mississippi River no less than 1,500 cold storage locker plants, according to one investigator, and the number is growing steadily. Most of these plants are providing full processing and storage facilities for meats, fruits and vegetables. At least one consulting engineering firm is specializing in the design and construction of these plants.



DELIVERS MEATS AND SAUSAGE IN GOOD CONDITION

Temperatures of 35 to 40 degs. Fahr. are held in this new truck of the Drummond Packing Co., Eau Claire, Wis. It is one of a fleet distributing fresh and cured meats and sausage. Cooling is done with ice and salt. Roof is insulated with 3 in. of Dry-Zero blanket and sides with 2½ in. of the same material. Two inches of cork are built into the floor. Body by R. H. Gray Body Co., Austin, Minn.

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GENUINE VEGETABLE PARCHMENT

Forty years is a long time to be in one kind of business—in these days of change and new wants. But in all that time and today the leaders still choose Genuine Vegetable Parchment. Its distinctive necessary qualities are designed solely for the sanitary protection of good products. Your reputation is tied up in each package on the consumer's table—not in how pretty a display the dealer can make. Think it over.

WEST CARROLLTON PARCHMENT COMPANY WEST CARROLLTON • • • OHIO

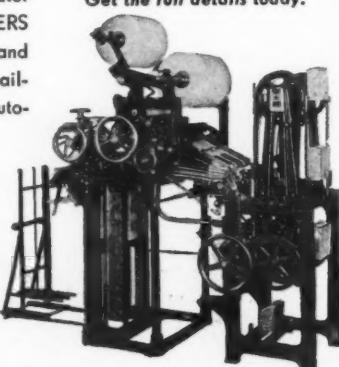
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PETERS Senior Forming & Lining Machine. Handles 60 or more cartons per minute; no operator required. Other PETERS Machines for folding and closing cartons, all available with or without automatic feed. Write!

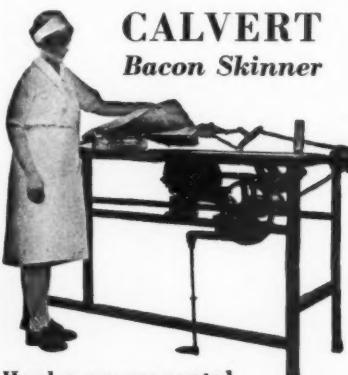
PETERS guarantees speedy and efficient packaging! We can show you the way to increased economy in all your packaging operations, lead you to lower costs through savings in time, labor and overhead. Get the full details today.



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MACHINERY CO.
4700 Ravenswood Ave.
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CUTTING COSTS—BUILDING PROFITS! — in more than 225 plants

To determine the efficiency of a machine find out who uses it. More than 225 shrewd packers, intent on cutting costs, have installed CALVERT Bacon Skinners—as many as 50 and 75 in some plants! There must be a reason for such popularity—write for details!



Hand or power operated

A List of Users that runs from A to Z
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John Morrell & Co.
Pittsburgh Provision & Packing Co.
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and over 200 others

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PROVISIONS AND LARD ★

WEEKLY MARKET REVIEW

HERE was a more active, and, on the whole, a stronger market for hog products this week. Prices backed and filled for a time under hedging pressure and influenced by the price movements in corn. At mid-week, when the hog run subsided a little, commission house demand broadened and lard advanced rather easily in spite of realizing before the holiday and active selling on a scale up in lard by packinghouse interests. The July lard delivery established a new high for the season.

A good part of the buying again this week was credited to houses with eastern connections. For some time an important long Eastern account has been built up in the market and one which is likely to carry throughout the summer. This absorption is predicated on reduced hog numbers in the country. The tendency is to ignore the present attitude of hog raisers to market freely on account of the unsatisfactory corn hog ratio. In fact, the buying is based on a belief that it will not be profitable to feed hogs corn at the present levels and that there is little likelihood of any plentiful supplies of corn or other feeds until another crop is raised.

Volume To Fall

The U. S. Department of Agriculture predicts there will be a falling off in hog arrivals sooner or later. In this connection the Department estimated that the number of hogs for slaughter during the 12 months beginning Oct. 1, 1936 would be from 10 to 15 per cent larger than in the two preceding years, but probably 20 per cent less than the average for the five years prior to 1934-35. Last year slaughter totaled 31,022,000 head; two years ago, 30,680,000 head, and 45,354,000 three years ago. The department expects the hog-corn price ratio to continue unfavorable for hog production until the spring of 1937. Therefore, the department looks for smaller pig production in 1937 than in 1936.

The corn hog ratio has lately fallen to 8.6 bu. After the drought of 1934, the ratio dropped to a record low of 5.9 in December, 1934. A shrinkage in hog production, slaughter and lard stocks followed this shortage. Then the ratio gradually improved to reach a high of 17.7 bu. in the spring of 1936. This fall, however, the ratio dropped to 8.3 bu., recovered to 9.2 and has since receded to 8.6.

Receipts of hogs at the 11 leading markets last week totaled 580,900 head, the largest for the season so far. Receipts at the Western packing points for the week totaled 603,900 head, against 464,500 head the previous week, and 306,600 the same week last year.

The average price of hogs this week was 9.50c compared with 9.60c the previous week, 9.40c a year ago, 5.70c two years ago and 3.70c three years ago.

The question of the future price trend is dependent on the movement of hogs to market and the extent of cash trade. The number of hogs in the country has undoubtedly been lowered considerably and the feeding ratio is not profitable. On the other hand, business conditions as a whole continue to show improvement so that consumption should at least be maintained if not enlarged over the recent experiences.

If the number of hogs coming to market falls off materially in the near future, as some close observers predict, and should the demand continue the same or enlarged, there will be no burdensome supplies to take care of these demands.

PORK.—Demand at New York was fair and the market was steady and unchanged, with mess quoted at \$31.00 per barrel; family, \$31.00 per barrel, fat backs, \$22.25@\$22.40 per barrel.

LARD.—Demand was fair and the market strong at New York with prime western quoted at 12.10@12.30c; middle western, 12.00@12.10c; New York City tierces, 11 1/4@11 1/2c and tubs 12 1/2@12 1/2c; refined Continent, 12 1/2@12 1/2c; South America, 12 1/2@12 1/2c; Brazil kegs, 12 1/2@12 1/2c. Compound was lifted 1/4c at New York to 12 1/4c in car lots and 12 1/2c for smaller lots.

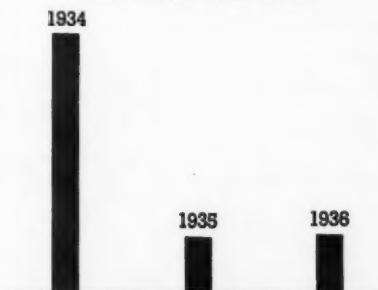
At Chicago regular lard in round lots was quoted at 5c under December, loose lard at 50c under December and leaf lard at 90c under December.

(See page 32 for later markets.)

BEEF.—Demand was fair and the market steady and unchanged at New York with family quoted at \$17.00@\$18.00 per barrel.

LARD EXPORTS

First 9 mos., 1934, 1935 and 1936



Lard exports in the first 9 months of 1936 were about 5 per cent greater than in the like period last year, but far below 1934.

Hogs and Fats Abroad

Europe Less Dependent on U. S. for Pork Meats and Lard

EUROPE'S need for pork supplies from outside will be less in closing months of 1936 and in 1937 than during the winter of 1935-36, because of generally increased hog numbers in European countries, according to the U. S. Bureau of Agricultural Economics. While pork supplies will be larger, there will be no general improvement in the lard and pork-fat situation and with the prospect of reduced exports of American lard in 1937, total lard supplies in Europe will probably be smaller than in 1936.

• A summary of the bureau's report on the hog and fat situation in Europe follows:

UNITED KINGDOM.—Increased output of British bacon factories has lessened dependence on imported supplies. Proposed increases or decreases in quotas will not mean much to the United States since 1936 shipments have been under permitted amounts. Although the United States has practically withdrawn from trade in chilled and frozen pork, British imports in 1936 have reached record proportions, with supplies coming largely from Australia and New Zealand.

Marked decline in shipments of lard to England from the United States and the Netherlands has brought total lard imports for the first 9 months of 1936 to the lowest level in years. Increased imports of competitive oils and fats have approximately offset smaller lard imports. Use of vegetable and marine oils is regarded as a replacement of lard, rather than a shift in demand, but if too long continued might make it difficult for lard to regain its position. British trade believes interest of American exporters might best be served if competitive lard from other countries filled the gap until the United States again had normal supplies.

POLAND.—Total hog numbers in Poland, now an important supplier of pork products to the United States, show an increase of about 5 per cent. Further expansion is probable since Poland has the most favorable feed situation of any North European country. Increased exports of carcasses, hams and lard have been maintained. Effect of currency devaluation on pork exports is not yet clear but devaluation of the Polish currency might eliminate need for export subsidies.

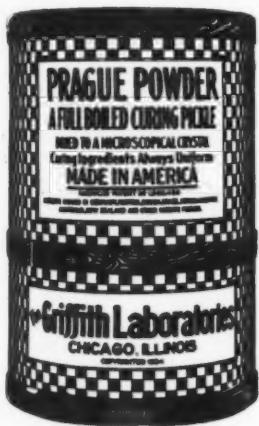
GERMANY.—Hog numbers have been at a high level but slaughter during the summer was small because of shortage of feeds for finishing and reg-

PRAGUE POWDER

for HAMS—for BACON

Let Us Reason Together: If Meats Can Be Cured Better with PRAGUE POWDER why not adopt the PRAGUE POWDER Method?

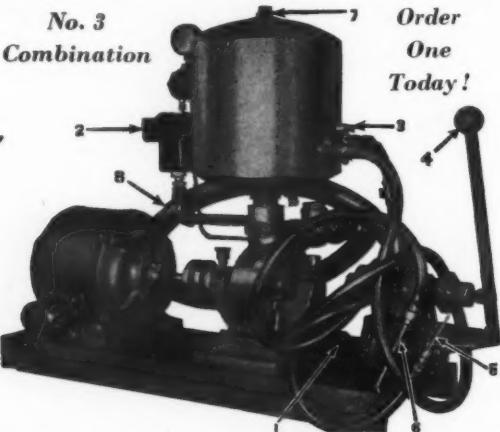
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AMERICA'S PERFECT CURE

Meets B. A. I. Requirements

Your Pumping Methods Can Be Improved With a BIG BOY ELECTRIC PICKLE PUMP



Go down to your pickle cellar and look at your Pickle Pumps.

Our BIG BOY control measuring device is what you need. It measures 2 oz. or 3 oz. or any given amount at each stroke.

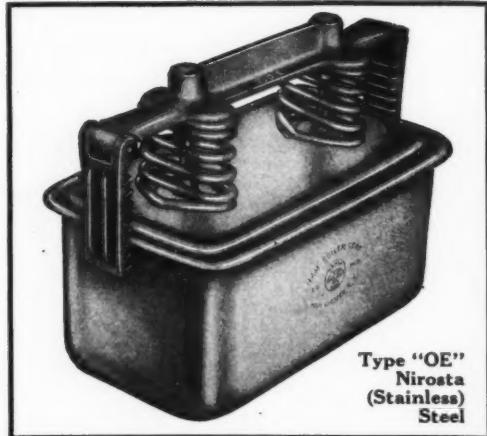
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and the best of boiled hams go hand in hand



Type "OE"
Nirosta
(Stainless)
Steel

When you find superior quality boiled hams with fine flavor and appetizing appearance, undoubtedly you'll learn that they were produced in ADELMANN Ham Boilers!

The reason is, only ADELMANN offers the combined advantages of self-sealing, non-tilting cover, and elliptical yielding springs with their wide variable pressure. Hams cook in their own juice, shrink is definitely reduced, flavor and quality are greatly improved. Operating and maintenance costs are minimized. Hams produced with ADELMANN Ham Boilers really sell!

ADELMANN Ham Boilers are made of Nirosta (Stainless) Steel, Monel Metal, Cast Aluminum and Tinned Steel—the most complete line available. Liberal trade-in schedules permit worn or obsolete retainers to pay a substantial part of the cost of equipping with new ADELMANN Ham Boilers—“The Kind Your Ham Makers Prefer.”

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Chicago Office: 332 S. Michigan Ave.
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ulations forbidding slaughter at less than 180 lbs. Meat consumption reached a new low of 6.35 lbs. per capita in August. Accumulation of slaughter hogs on farms in semi-finished condition points to heavy slaughter during the last two months of 1936. It may be difficult to move pork into consumption at the Nazi government's fixed prices. It is probable that domestic lard and pork-fat supplies will exceed those of any previous winter. High prices for butter, lard and better grades of margarine have increased demand for cheap margarine, and supplies of the latter appear to be weakest point in fat situation.

CZECHOSLOVAKIA. — Domestic supplies of meat and fat are low and the government is increasing imports of cattle, hogs and fat from clearing countries. It is unlikely that measures which may be adopted by the government will result in any marked increase in importation of American lard. Czechoslovakia's foreign trade policy has been to give preference to clearing countries.

DENMARK. — Heavy hog slaughter is expected during the winter, spring and summer of 1936-37, probably far in excess of demand. Surplus of hogs is due to the failure of control measures which worked well during stable periods but not during a time of expanding production.

SOVIET UNION. — The July 1 hog census indicates a further sharp increase in hog population to about 33,800,000 head. The second 5-year plan calls for a total of 31,500,000 on January 1, 1937. There is usually a decline in

hog numbers between July and December and it is believed that such liquidation will take place again this year to adjust hog numbers to feed supplies.

Hog Cut-Out Results

SLIGHTLY higher prices for good hogs and some weakness in the price of certain green cuts and lard resulted in a lower cut-out profit than that shown for hogs a week ago. Loins, hams, picnics and lard were slightly lower during the first three days of the current week than the average of the four-day period a week ago, while good butcher hogs weighing 220 lbs. and over were strong to 10c higher. The fresh pork trade showed the influence of the holiday as did shipping orders for live hogs.

Receipts at the principal markets showed some curtailment when compared with those of recent weeks, and the supply of pigs, light lights and sows continued to decrease. There were more hogs weighing 225 lbs. and up, prices on these weights for good kinds showing little day to day variation. Top for the week at Chicago was \$9.85, paid for well finished butchers weighing 240 to 255 lbs., although the bulk of these weights moved at \$9.75 to \$9.80.

While some price weakness was evident in green meats, there appeared to be no pressure on the market and offerings generally were light, attributable to a realization that shorter hog runs

are in prospect and that demand for most cuts is likely to improve.

The test worked out on this page is based on prices of live hogs and green meats prevailing at Chicago during the first three days of the week, the fourth day of the usual period covered being the Thanksgiving holiday. Representative costs and credits are used.

SEPTEMBER MEAT EXPORTS

Meat exports during September, 1936:

	Quantity, Ibs.	Value.
Pork, fresh or frozen:		
Carcasses	67,917	\$ 8,513
Loins and other cuts.....	187,854	26,399
Hams and shoulders, cured.....	1,910,155	426,650
Bacon	404,048	68,856
Cumberland and Wiltshire.....	211,587	29,242
Other cured pork.....	881,584	94,619
Sausage, not canned.....	104,133	20,622
Beef and veal:		
Fresh or frozen.....	410,445	62,401
Pickled or cured.....	922,644	78,082
Mutton and lambs.....	38,971	8,008
Sausage ingredients, cured.....	249,080	21,880
Fresh, frozen or cured:		
Kidneys	707,806	93,219
Livers	154,164	22,539
Tongues	400,449	60,681
Poultry and game, fresh.....	157,516	32,938
Total	6,758,333	\$1,054,599

In addition, there was shipped to insular possessions 2,450,898 lbs. of fresh and cured pork; 376,225 lbs. of sausage; 505,577 lbs. of beef and veal; 104,841 lbs. of lamb and mutton and 72,300 lbs. of meat specialties.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
180-220 lbs.				220-260 lbs.				260-300 lbs.	
Regular hams	14.00	17.8	\$ 2.49	13.70	18.3	\$ 2.52	13.30	18.8	\$ 2.50
Picnics	5.60	12.5	.70	5.30	12.0	.64	5.00	11.8	.59
Boston butts	4.00	15.6	.62	4.00	15.6	.62	4.00	15.6	.62
Loins (blade in)	9.80	15.9	1.56	9.50	15.8	1.50	9.00	15.5	1.40
Bellies, S. P.	11.00	18.2	2.00	8.70	18.0	1.57	3.50	17.7	.62
Bellies, D. S.	3.00	15.3	.46	9.00	15.3	1.38
Fat Backs	2.00	8.8	.18	4.00	9.2	.37	5.00	10.3	.52
Plates and jowls	2.50	9.7	.24	2.50	9.7	.24	3.00	9.7	.29
Raw leaf	2.00	10.8	.22	2.10	10.8	.23	2.00	10.8	.22
P. S. lard, rend, wt.	10.60	11.3	1.20	10.40	11.3	1.18	10.50	11.3	1.19
Spareribs	1.50	11.2	.17	1.50	11.2	.17	1.50	11.2	.17
Trimmings	3.00	10.0	.30	2.80	10.0	.28	2.70	10.0	.27
Feet, tails, neckbones	2.0008	2.0008	2.0008
Offal and misc.404040
TOTAL YIELD AND VALUE.....	68.00		\$10.16		69.50		\$10.26		\$10.50
Cost of hogs per cwt.....		\$ 9.46			\$ 9.72			\$ 9.70	
Condemnation loss.....		.05			.05			.05	
Handling & overhead.....		.50			.42			.40	
TOTAL COST PER CWT ALIVE..		\$10.01			\$10.19			\$10.15	
TOTAL VALUE		10.16			10.26			10.25	
Profit per cwt.....		.15			.05			.10	
Profit per hog.....		.30			.12			.28	

Week ending November 28, 1936

Page 23



When Sinking Sales Curves Cry "Danger"!

Pork Sausage Profits

Call Mayer for Help!

The principals of this organization are men who are thoroughly familiar with the problems of the sausage kitchen and curing room. They have wide experience in the field. They can show you how to put new life in your regular line, and create profitable new products through the proper use of Mayer Seasonings and Neverfail Cure. Write for full details today!

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CANADIAN PLANT: WINDSOR, ONT.

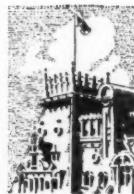


Money Saving Hints for Meat Processors

WYNANTSkill Ham Bags are close-knit to retain the ham juices ordinarily lost during processing. WYNANTSkill Stockinette pay for themselves in shrink reduction alone! TRY THEM! Ask for samples.

Hams smoked upside down in WYNANTSkill Stockinette pay bigger profits! How? Because the weight of the ham forces the meat into a more uniform shape, reducing the length of the shank. The close-fitting WYNANTSkill Stockinette molds the ham, forces the butt into place, increases the weight of the center slices. Hams bring bigger returns, pay more profits. Order some WYNANTSkill Ham Bags today and try this method that pays bigger profits!

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Importers **SAUSAGE CASINGS** *Exporters*
CHICAGO, U. S. A.

New York, London, Hamburg, Sydney, Toronto, Wellington, Buenos Aires, Tientsin

PORK PRODUCTS EXPORTS

	PORK		
To	Week ended Nov. 21, 1936	Week ended Nov. 23, 1936	Nov. 1 1936 to Nov. 21, 1936
Continent	15
Total	15

BACON AND HAMS

	M lbs.	M lbs.	M lbs.
United Kingdom	729	580	2,899
Continent	13
West Indies	2
Total	729	580	2,914

	M lbs.	M lbs.	M lbs.
United Kingdom	517	478	6,910
Continent	204	118	339
Sth. and Ctl. America	48	48
West Indies	196	1	421
Total	965	597	7,718

TOTAL EXPORTS BY PORTS

	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	474	356
Boston	12
New Orleans	244
Montreal	24	366
Total week	739	985
Previous week	809	2,326
2 weeks ago	15	1,384	4,366
Cor. week 1935	586	596

SUMMARY NOV. 1, 1935 TO NOV. 21, 1936

1936. 1935. Increase. decrease.

Pork, M lbs.	3	5	2
Bacon and Hams, M lbs.	2,913	2,756	157
Lard, M lbs.	7,717	4,796	292

MEAT IMPORTS AT NEW YORK

For week ended November 20, 1936:

Point of origin.	Commodity.	Amount Lbs.
Argentina—Cooked hams	207
—Canned roast beef	56,340
—Canned corned beef	153,000
—S. P. pork bellies	1,000
—Smoked sausage	2,749
Brazil—Jerked beef	3,042
—Canned corned beef	270,090
Canada—Smoked bacon	5,052
—Fresh pork cuts	25,439
—Pork sausages	1,108
—Fr. beef livers	8,720
—Smoked pork loins	368
—Smoked pork shoulders	9,000
Czechoslovakia—Cooked ham	3,154
—Cooked sausage	25
Denmark—Smoked sausage	2,772
—Cooked ham	7,771
—Cooked sausage	1,425
—Liverpaste (tinned)	534
England—Meat paste (tinned)	343
Estonia—Cooked ham	7,586
France—Liverpaste (tinned)	193
Finland—Cooked sausage	2,500
—Smoked sausage	693
Germany—Oxmouth salad	487
—Smoked ham	1,173
—Smoked sausage	385
Holland—Cooked ham	35,000
—Smoked ham	2,702
—Smoked sausage	440
Hungary—Smoked sausage	2,646
—Cooked ham	44,001
Irish Free State—Smoked bacon	17,298
—Smoked ham	3,706
Italy—Smoked sausage	4,966
Lithuania—Fr. pork butts	492
—Cooked picnics	2,000
Poland—Cooked hams	245,293
—Bouillon	500

CANNED MEAT EXPORTS

Canned meat exports in September, 1936:

Exports	Quantity, lbs.	Value.
Canned beef	149,472	\$ 41,891
Canned pork	593,531	220,586
Canned sausage	89,678	25,377
Other canned meats	118,970	29,788
Total	851,651	\$317,642
To insular possessions	389,773

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, NOVEMBER 21, 1936.

Open. High. Low. Close.

LARD—	Dec.	11.72½	11.72½	11.67½	11.70b
Jan.	11.82½	11.82½b
Mar.	12.20	12.20	12.12½	12.12½b	8-10
May	12.42½	12.42½	12.37½	12.40ax	10-12
July	12.65	12.65	12.62½	12.62½ax	12-14

CLEAR BELLIES—	Dec.	15.37½n
Jan.	15.50n
May	15.97½ax

SUNDAY, NOVEMBER 22, 1936.

Open. High. Low. Close.

LARD—	Dec.	11.70	11.75	11.70	11.75
Jan.	11.87½	11.90	11.87½	11.87½b	11.90b
Mar.	12.15	12.17½	12.15	12.17½	12.17½
May	12.40	12.45	12.40	12.45	12.45
July	12.65	12.67½	12.65	12.67½b	12.67½

CLEAR BELLIES—	Dec.	15.37½n
Jan.	15.50n
May	16.00	16.00	15.97½	15.97½ax	16.00

TUESDAY, NOVEMBER 24, 1936.

Open. High. Low. Close.

LARD—	Dec.	11.75	11.80	11.75	11.77½
Jan.	11.92½	12.05	11.92½	12.00bx	11.90b
Mar.	12.25	12.35	12.22½	12.30	12.25
May	12.50	12.65	12.47½	12.60	12.47½
July	12.77½-75	12.92½	12.75	12.85	12.75

CLEAR BELLIES—	Dec.	15.37½n
Jan.	15.62½	15.70	15.62½	15.70b	14-16
May	16.05-10	16.15	16.05	16.15b	16-18

WEDNESDAY, NOVEMBER 25, 1936.

Open. High. Low. Close.

LARD—	Dec.	11.80	11.92½	11.77½	11.87½-85
Jan.	11.92½	12.05	11.92½	12.00bx	11.90b
Mar.	12.25	12.35	12.22½	12.30	12.25
May	12.50	12.65	12.47½	12.60	12.47½
July	12.77½-75	12.92½	12.75	12.85	12.75

CLEAR BELLIES—	Dec.	15.37½n
Jan.	15.62½	15.70	15.62½	15.70b	14-16
May	16.05-10	16.15	16.05	16.15b	16-18

THURSDAY, NOVEMBER 26, 1936.

Open. High. Low. Close.

LARD—	Dec.	12.00-11.90	12.07½	11.90	12.00-05b
Jan.	12.10	12.20	12.10	12.17½b	12.20
Mar.	12.55-60	12.60	12.47½	12.50	12.55
May	12.70-75	12.80	12.70	12.75	12.70
July	13.05-12½	13.12½	12.97½	13.00-05b	13.05-12½

CLEAR BELLIES—	Dec.	15.87½b
Jan.	16.20b
May	16.25	16.25	16.05	16.05b	16-25

Key: ux. asked; b, bid; n, nominal; —, split.

Based on actual carlot trading Thursday, November 25, 1936.

CASH PRICES

REGULAR HAMS.	Green.	*S.P.
16-18	19	19
18-20	19	18%
20-22	19	18%
16-22 Range	19	14%

BALING HAMS.	Green.	*S.P.
16-18	19	19
18-20	19	18%
20-22	19	18%
16-22 Range	19	14%

SKINNED HAMS.	Green.	*S.P.
16-18	19	19
18-20	19	18%
20-22	19	18%
16-22 Range	19	14%

PICNICS.	Green.	*S.P.
4-6	12½	13
6-8	12½	12½
8-10	12½	12½
10-12	12½	12½
12-14	12	12

"BOSS" Balanced-Power Rendering

Cost of power and fuel consumption are important items, and because they eliminate the former and materially reduce the latter, the installation of our No. 110-BD

Cooker with steam engine, equipped with automatic governor, is a worthwhile investment, especially for plants in which exhaust steam is not available.



In the plant of Sioux Falls Rendering Co., Sioux Falls, So. Dak., three No. 110-BD are in daily operation.

"BOSS" Motor Driven Cookers—for High or Low Pressure Operation

We recommend our No. 114-AD Cookers for plants in which exhaust steam or other low pressure steam is available. They are operated by special geared-head motors. If the user prefers high-

pressure method, these cookers will serve the purpose, as they are built to operate at a jacket pressure up to 80 lbs. and internal pressure of 45 pounds.



The Name "BOSS" stands for Best of Satisfactory Service



The Cincinnati Butchers' Supply Corporation

824 Exchange Ave., U. S. Yards,
Chicago, Illinois

Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1972-2008 Central Ave.
Cincinnati, Ohio

RENDERING PLANT DESIGN

(Continued from page 12.)

water per minute and 100 lbs. of steam per hour.

Full jacketed heads and all-welded construction feature the three cookers. A special arrangement of the agitators insures rapid heat exchange from the cooker jacket to material inside cooker. Average cooking time per charge is 5 hours.

Conveyors Cut Handling Cost

After material is cooked it is discharged into percolators and free grease permitted to drain. Product to be pressed is then placed on a conveyor and elevated into a conditioning trough on second floor, directly above the two 500-ton presses on first floor. This trough heats the material to 180 degs. F. Material is measured out of it into presses by an automatic measuring device.

Cakes discharged from presses fall into a conveyor, which carries them to crackling storage room. This has a capacity of 150 tons. The cracklings have an analysis of 60 per cent protein, 8 per cent fat and less than 1 per cent fiber. Grease is run into settling tanks and is then pumped into one of three 100,000-lb. storage tanks.

In the feed grinding department are installed a cake breaker, conveyor, hammer mill and screen. Cakes are thrown into the breaker and discharged onto a conveyor, which elevates and discharges them onto a screen.

Grinding Costs Low

Fine material separated at this point goes to the bagger, while coarse material falls into the high speed hammer mill. From the hammer mill the ground material is sent to the conveyor and passes over the screen a second time. Most of the material goes to the bagger after its second passage over screen.

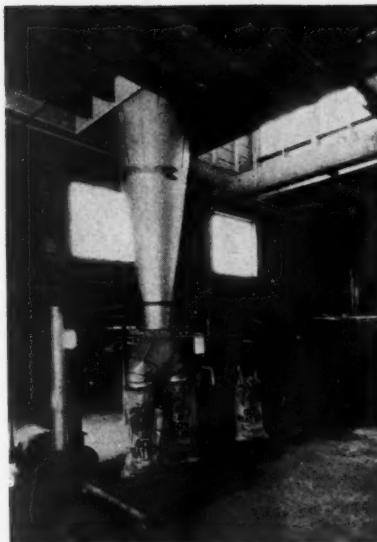
Advantage of this system of screening is that the large pieces of cake prevent the fine pieces from clogging the screen. In the first passage over the screen about 40 per cent of the cracklings are fine enough to be screened. Therefore, the material passing to the hammer mill is reduced by this quantity. The layout gives very low grinding cost.

Plant, garage and office building are heated with excess exhaust steam. Boiler room is well equipped with a 125 H.P. gas fired boiler, with automatic controls throughout. The plant has a high pressure hot water system for washing floors and trucks.

Products Made

Products made are tankage, meat meal, grease and hides. Feeds are sold to local dealers, while unground cracklings are sold to other processors in other parts of the country. The grease and hides are sold in carload lots through brokers in the larger cities.

Officers of the Sioux Falls Rendering Co. are Dr. W. R. Laird, Sioux Falls, president; G. C. Gilbert, Worthington,

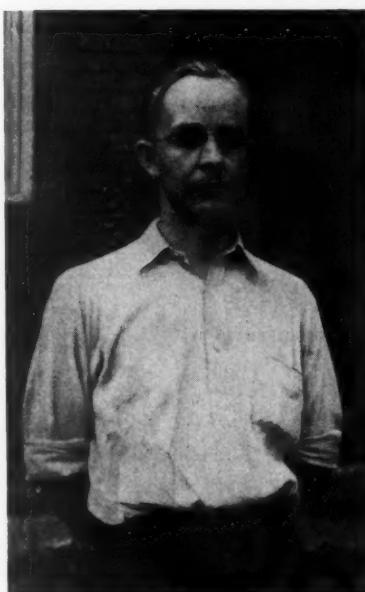


FINISHED PRODUCT

Grinding and sacking room. Sacked product shown in room in background.

Minn., vice president; F. P. Hall, Sioux Falls, secretary and treasurer; E. A. Woodard, Sioux Falls, manager.

Mr. Woodard started in the rendering business with his father-in-law, Marley Evans, then owner of the Germantown Fertilizer Co., Germantown, O. Mr. Woodard has been employed by the Germantown Rendering Co. and the



HE KNOWS RENDERING

E. A. Woodard, manager, Sioux Falls Rendering Co., gained his knowledge of the business in plants in the Middle West, and in equipment design and manufacturing before taking charge of the Dakota plant in May, 1936.

Southern Indiana Reduction Co., Salem, Ind. He became manager of the Sioux Falls Rendering Co. on May 1, 1936, after being employed in the engineering department of the Cincinnati Butchers Supply Corp., Cincinnati, O.

All rendering equipment, including melters, tracking, hoists, hog presses, droppers, etc. were built or furnished by the Cincinnati Butchers' Supply Corp., Cincinnati, O. All conveyors are driven by master gear head motors. Centrifugal pumps and water system equipment was furnished by the Crane Co., Chicago. Boiler is 125 h.p. Leffler.

PACKERS ARE MODERNIZING

Armour and Company will remodel an existing building in Reading, Pa., into a completely refrigerated branch house and sausage kitchen. The first floor will contain a beef sales cooler, sausage department and sausage coolers. Facilities for smoking ham and bacon and boiling hams will also be installed. Mezzanine floor will be used for cold storage and the boiler room is to be in the basement.

Inco Packing Co. will build a new meat plant at Harlingen, Tex., to cost around \$40,000. It will be modelled after a similar plant under the same ownership at Coffeyville, Kas., and will be a 2-story brick and concrete structure, including modern refrigeration equipment, with a capacity of 300 cattle and 300 hogs per week. Livestock buying and product sales will be confined to local territory. R. H. Vansickle, E. P. Kinzie and Earl H. McCune are at the head of the company.

Storm Lake Packing Co., Storm Lake, Ia., has started construction of two additions to its packing plant. Cost is estimated at \$40,000.

Rath Packing Co., Waterloo, Ia., will add a third story to the processing building which it is erecting. The original permit called for a \$109,000 structure, to which more floors could be added as needed. It is estimated that the third story will add \$36,000 to the cost of the project.

CANNERS CONVENTION

Growing popularity of canned meats among consumers and the consequent increase in importance of this field to meat packers will give special interest to the thirtieth annual convention of the National Canners Association, which will be held at the Stevens Hotel in Chicago from January 24 to 29. The tentative program includes speakers of national reputation on canning problems and discussion of recent legislation. This year, as always, members of the Canning Machinery and Supplies Association will exhibit new developments in equipment and supplies as well as their standard aids for the canning industry.

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and Make Them Look Like New**



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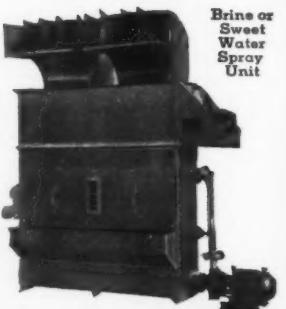
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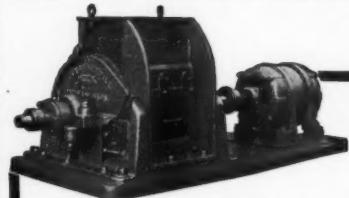
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SAVES STEAM, POWER, LABOR

CUTS RENDERING COSTS. — Grinds fats, bones, carcasses, viscera, etc. — all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Low operating cost. Big Savings! Increases melter capacity.

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For CRACKLINGS, BONES, DRIED BLOOD
TANKAGE AND OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 302.



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TALLOWS AND GREASES ★

WEEKLY MARKET REVIEW

TALLOW—Tallow market the past week held steadily until about mid-week when a less strong feeling existed. The turnover was not large, but where buyers wanted supplies, they were forced to pay previous prevailing levels for extra, or 7½¢ delivered equal to 7½¢, f.o.b. New York. However, demand on the whole was less insistent, and further offerings at last sales price failed to attract buyers. This hesitancy in demand appeared to have temporarily taken the edge off the market. From the producers' standpoint, reports circulated in the market that some tallow for January delivery had sold at 7¾¢ delivered. This attracted quite a little attention and comment although on the surface the quantity did not appear large.

At New York special was quoted at 7½¢ f.o.b., extra 7½¢ f.o.b., and edible at 8¾¢ f.o.b.

On the New York Produce Exchange there was fair activity in tallow futures but prices lost 15 to 20 points in the week, December ranging from 7.65 to 7.60 and March from 8.10 to 7.95c.

At Chicago, the market was steady and strong on tallow with offerings limited and held for higher prices. Edible was quoted at 8¾¢, fancy 8¢, prime packers 8¢, special 7¾¢ and No. 1 at 7½¢.

There was no London tallow auction this week. At Liverpool, Argentine frigorifico tallow was quoted at 26s3d, an advance of 3d for the week, while Australian tallow at Liverpool was quoted at 26s9d, an advance of 1s6d for the week.

(See page 32 for later markets.)

LARD OIL—The market was steady to firm at New York with demand routine and No. 1 barrels quoted 10c, No. 2 at 9¾¢, extra 11c, extra No. 1 at 10¼¢, prime 14¾¢ and extra winter strained 12¾¢.

NEATSFOOT OIL—Demand was fair at New York and the market was steady to firm with cold test quoted at 16½¢, extra 10½¢, extra No. 1 at 10¼¢, pure 11½¢ and special at 11¾¢.

GREASES—A very moderate trade and a waiting market featured greases the past week. This was partly due to some letup in soapers' demands and indications that the edge might have been taken off the tallow market. However, neither greases nor tallow showed much change during the week. Buying interest in yellow and house grease was at no better than 7½¢ while producers held steadily at 7½¢. Reports from soapers' quarters as to output of the finished product continued good, and this made for some holding tendency on the part of grease producers. Choice white all hog was quoted at 8½¢@8¾¢,

A white 7%@8c, B white 7%@7¾¢ and yellow and house at 7%@7½¢.

At Chicago the market on greases continued strong in the absence of trades. Choice white all hog was quoted at 8¾¢, A white 8c, B white 7¾¢, yellow 7%@7½¢ and brown 6%@7c.

STEARINE—Following further business in oil at 9c New York, sellers adopted a firmer attitude and were asking 9¾¢ but demand failed to follow the upturn. At Chicago, the market was steady and unchanged at 9c.

OLEO OIL—Demand was fairly good and the market was strong at New York with extra quoted at 11½@12c, prime 11@11½¢ and lower grades 10½@11c. At Chicago, demand was fair and the market steady and unchanged with extra quoted at 11c.

BY-PRODUCTS MARKETS

Chicago, Nov. 25, 1936.

Blood.

Blood market quoted at \$4.25 per unit ammonia, delivered Chicago. South American for deferred shipment quoted at \$3.70@3.75 c.i.f.

Unit.
Ammonia.
\$ @4.15

Digester Feed Tankage Materials.

Prices for unground 10 to 12 per cent ammonia range up to \$4.50 and 10c, depending on quality. Quality low test \$4.75 and 10c.

Unground, 10 to 12% ammonia... \$4.35@4.50 & 10c
Unground, 6 to 10%, first quality. 4.15@4.35 & 10c
Liquid stick 2.50

Packinghouse Feeds.

Market for animal feeds continues strong, with prices unchanged from the previous week.

	Carlots, Per ton.
Digester tankage meat meal, 60%....	\$ @60.00
Meat and bone scraps, 50%.....	@55.00
Steam bone meal, 65%, special feed- ing, per ton.....	@27.50
Raw bone meal for feeding.....	@35.00

Dry Rendered Tankage.

Crackling market steady and unchanged. Offerings light and buying demand limited.

Hard pressed and exp. unground per unit protein.....	\$.90@.92½
Soft prsd. pork, ac. grease & quality, ton	@60.00
Soft prsd. beef, ac. grease & quality, ton	@55.00

Fertilizer Materials.

Ground fertilizer tankage, 10 to 11% ammonia, nominally \$3.75 and 10c, f.o.b. Chicago, in bulk.

High grd. tankage, ground, 10@ 11% am.....	\$ @ 3.75 & 10c
Bone tankage, ungrd., low gr. per ton	@18.00
Hoof meal	@ 2.85

Gelatine and Glue Stocks.

Market for glue stocks strong and higher.

Calf trimmings	\$	30.00
Pickled sheep trimmings	@	20.00
Sinews, pizzles	@	25.00
Cattle jaws, skulls and knuckles	@	27.50
Hide trimmings	@	18.00
Pig skin scraps and trim, per lb., l.c.l.	@	5c

Horns, Bones and Hoofs.

Cattle hoofs firm at \$30.00 per ton, Chicago basis. Junk bones in demand for prompt and forward shipment.

Per ton.	
Cattle hoofs	\$45.00@19.00
Junk bones	@30.00
(Note—foregoing prices are for mixed carloads of unassorted materials indicated above.)	

Bone Meals (Fertilizer Grades).

Bone meal market continues firm.

Per ton.	
Steam, ground, 3 & 50	\$18.50@19.00
Steam, ground, 2 & 26	@18.00

Animal Hair.

Winter or summer coil dried or processed hog hair in demand. Summer crude dried hair can be moved around \$40.00 per ton Chicago, \$36.00 mid-east.

Coil and field dried hog hair	2	@4c
Processed, black winter, per lb.6	@8c
Cattle switches, each*	1½	@1½c

*According to count.

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, NOVEMBER 21, 1936.

	High.	Low.	Close.
Nov.	*7.80
Dec.	7.75@7.85
Jan.	7.95@8.15
Mar.	8.10	8.10	8.05

MONDAY, NOVEMBER 23, 1936.

	High.	Low.	Close.
Nov.	*7.80
Dec.	7.80@7.95
Jan.	7.92@7.95
Feb.	*8.00

TUESDAY, NOVEMBER 24, 1936.

	High.	Low.	Close.
Dec.	7.60	7.60
Mar.	8.00	7.95	7.95@7.96
Other closing: November, January, 7.60@7.85;			
February, April, 8.00@8.10.			

WEDNESDAY, NOVEMBER 25, 1936.

	High.	Low.	Close.
Nov.	7.65	7.65
Dec.	7.65	7.65@7.75
Jan.	7.75	7.75@7.90
Mar.	7.95	7.95	7.95@8.00

THURSDAY, NOVEMBER 26, 1936.

HOLIDAY. NO MARKET.

FRIDAY, NOVEMBER 27, 1936.

	High.	Low.	Close.
Nov.	7.55@7.75
Dec.	7.65	7.65@7.85
Jan.	7.75	7.75
Feb.	8.00	8.00@8.10
Mar.	8.00	8.00@8.25

*Nominal.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, November 25, 1936.

No recent sales of tankage around here have been reported. Stocks are light and both offerings and buyers are scarce. South American ground tank-

age sold at \$3.85 and 10c, c.i.f., Atlantic Coast port and additional quantities are offered at the same price.

Dried blood is held at from \$3.90 to \$4.00 per unit, f.o.b. New York, and South American sold at \$3.75 per unit, c.i.f., Atlantic Coast ports, with some sellers quoting \$3.85 per unit for February shipment from South America.

Japanese sardine meal has taken quite a jump in price and sales were made at \$42.50 per ton, c.i.f., North Atlantic Coast ports for December, January arrival, and about the earliest shipments obtainable are February, March from Japan at the same price.

Dry rendered tankage is easier in price with buyers bidding under present quotations.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports: Dec. 1936	\$ @26.00
Ammonium sulphate, double bags, per 100 lbs. f.o.b. New York.....	nominal
Blood, dried, 16% per unit.....	@ 3.90
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	3.50 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c. i. f.....	@42.50
Fish scrap, acidulated, 6% ammonia, 3% A.P.A., f.o.b. fish factories.....	2.25 & 50c
Soda nitrate, per net ton: bulk, Dec. 1936 to June 1937, inclusive.....	@25.50
in 100-lb. bags.....	@26.90
in 100-lb. bags.....	@27.30
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	3.85 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.00 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c. i. f.....	@24.25
Bone meal, raw, 4½ and 50 bags, per ton, c. i. f.....	@31.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@ 8.00

Dry Rendered Tankage.

50% unground	@92½c
60% ground	@95c

VEGETABLE OIL MARKETS

New York City, November 25, 1936.—The market for cocoanut oil was again noteworthy this week for a scarcity of offerings. This is particularly true on nearby oil. Buyers, however, are not inclined to pay the ruling levels and consequently little passed in the way of business. Reports indicate that copra in London eased a little. Nevertheless, supplies are none too plentiful.

February oil at New York was available at 7c, with more nearby oil possibly available at 7½c. The market, however, was purely nominal. Refined oil at New York quoted at 13½c.

CORN OIL.—A rather quiet demand and a featureless but steady market with prices quoted at 8%@9c was noted at New York.

SOYA BEAN OIL.—Demand was quieter as mill ideas were firmer, with prices quoted at 8%c, New York, and some asking higher. Continued firmness in soy beans was reported behind

the advance. Lack of important importations of this oil and the high import duty on beans were factors.

PALM OIL.—Demand was fair and the market was stronger at New York as a result of moderate offerings and firmness in competing materials. At New York, spot Nigre was quoted at 5½c; shipment Nigre, 4¾c, Sumatra oil at 4.90c.

PALM KERNEL OIL.—The market was firm at around 6.40c, New York, but offerings appeared to be light.

PEANUT OIL.—Demand was routine, and no particular change was noted at New York where crude oil was quoted at 9@9½c and refined oil at 12½c.

COTTON OIL TRADING

COTTONSEED OIL—Valley 8.75 paid and asked; Southeast 8.62½ paid, 8.75 asked; Texas 8.50 bid, 8.62½ asked at common points, Dallas 8.62½@8.75 nom.

Market transactions at New York:

Friday, November 20, 1936

	Sales	High	Range Low	Closing Bid	Avg
Spot	a ...	
Nov.	1005 a nom	
Dec.	9	1010	1008	1012 a 1014	
Jan.	1	1019	1019	1018 a 1020	
Feb.	1020 a nom	
Mar.	26	1031	1026	1028 a 1030	
April.	1030 a nom	
May	26	1037	1034	1036 a trad	
June	1035 a nom	

Saturday, November 21, 1936

Spot	a ...	
Nov.	1005 a nom	
Dec.	8	1011	1011	1011 a trad	
Jan.	2	1016	1015	1018 a 1021	
Feb.	1020 a nom	
Mar.	14	1030	1028	1030 a trad	
April.	1030 a nom	
May	25	1038	1035	1036 a 1037	
June	1035 a nom	

Monday, November 23, 1936

Spot	a ...	
Nov.	1010 a nom	
Dec.	21	1016	1013	1013 a trad	
Jan.	6	1024	1021	1017 a 1019	
Feb.	1020 a nom	
Mar.	19	1036	1028	1027 a 1028	
April.	1030 a nom	
May	38	1043	1035	1035 a trad	
June	1035 a nom	

Tuesday, November 24, 1936

Spot	a ...	
Nov.	1010 a nom	
Dec.	37	1013	1011	1012 a trad	
Jan.	1019 a 1021	
Feb.	1020 a nom	
Mar.	20	1031	1028	1029 a 1030	
April.	1030 a nom	
May	57	1037	1036	1037 a trad	
June	1040 a nom	

Wednesday, November 25, 1936

Spot	a ...	
Nov.	1010 a nom	
Dec.	51	1019	1012	1017 a 197	
Jan.	7	1029	1024	1027 a 1030	
Feb.	1035 a nom	
Mar.	57	1040	1031	1037 a 1040	
April.	1040 a nom	
May	83	1048	1039	1046 a 1047	
June	1048 a nom	

Thursday, November 26, 1936

Holiday. No Market.

(See page 32 for later markets.)

HULL OIL MARKETS

(Special Cable to The National Provisioner.)
Hull, England, Nov. 25, 1936.—Refined cottonseed oil, 30s. Egyptian crude cottonseed oil, 27s 6d.

The National Provisioner

DING

Valley 8.75
8.62½ paid,
8.62½ asked
8.62½ @ 8.75

New York:

1936
... Closing
Bid Asked
... a ...
1005 a nom
1012 a 1014
1018 a 1020
1020 a nom
1028 a 1030
1030 a nom
1036 a trad
1035 a nom

, 1936

... a ...
1005 a nom
1011 a trad
1018 a 1021
1020 a nom
1030 a trad
1030 a nom
1036 a 1037
1035 a nom

1936

... a ...
1010 a nom
1013 a trad
1017 a 1019
1020 a nom
1027 a 1028
1030 a nom
1035 a trad
1035 a nom

1936

... a ...
1010 a nom
1013 a trad
1017 a 1019
1020 a nom
1027 a 1028
1030 a nom
1035 a trad
1035 a nom

1936

... a ...
1010 a nom
1012 a trad
1019 a 1021
1020 a nom
1029 a 1030
1030 a nom
1037 a trad
1040 a nom

1936

... a ...
1010 a nom
1012 a trad
1019 a 1021
1020 a nom
1029 a 1030
1030 a nom
1035 a trad
1035 a nom

5, 1936

Cash Oil Improves

A fairly liberal sized open interest still existed in the nearby months. As a result, there was a tendency to look for some tenders. Action in December in the immediate future and receipt of tenders may have bearing upon price fluctuations in general.

5, 1936

Cash oil demand has improved moderately during the past few weeks over prior periods. Nevertheless, demand lately has been comparatively moderate and the indications still are that while November consumption may be above October, the distribution will not come up to the 305,000 bbls. for the same month a year ago.

The most surprising element surrounding edible fats was the ability of lard, not only to hold, but to actually advance. The trade appears to have lost sight of the fact that, notwithstanding excessive hog receipts, no burdensome stock of lard has been built up. This is undoubtedly partially due to marketings of underweight and light weight hogs, resulting from the unfavorable corn hog ratio. At the same time distribution of lard has been on a good average scale and this has served to keep down stocks somewhat.

ETS

Provisioner.)

1936.—Re-

ptian crude

rovisioner

VEGETABLE OILS ★

WEEKLY MARKET REVIEW

CONSIDERABLE activity and a rather strong market featured cotton oil during the past week. The May delivery again established a new season's high. Considerable profit taking and rather persistent hedge selling in the late months was absorbed in a scattered way. However, when lard turned upwards again demand for oil became general and professional shorts ran to cover. With little change in the crude markets a very favorable hedging differential continued between crude oil and the late positions. On the advance, refiners' brokers were general sellers of March and May oil, but offerings appeared to disappear quickly.

It was difficult again this week to trace where all the buying was coming from. Some of it appeared to be in the way of spreading with the lard market. The bulk of it was through commission house speculators with some of it traceable to inflationary fears.

Evening up in the December delivery was quite active prior to first tender day on November 27. Some of this evening up was outright, but the bulk of it was transferring to the later months, on the part of long operators, while interests with refiner connections were taking the December and selling the later months. The December lagged behind on this latest upturn. After considerable switching from December to March, at 20 points, and December to May, at 25 points, the December went to 30 points under May.

A fairly liberal sized open interest still existed in the nearby months. As a result, there was a tendency to look for some tenders. Action in December in the immediate future and receipt of tenders may have bearing upon price fluctuations in general.

There was no material change in the oil situation. Consumption so far this season has been smaller than last year. From a favorable statistical position at the start of the season the outlook has become statistically less favorable at the moment. However, in calculating the statistical position it is well to bear in mind that cotton ginning to November 14, totaled 10,766,378 running bales out of a crop estimated at 12,400,000 bales, 500 lbs., gross, or roughly 12,150,000 running bales. The rapidity of these ginnings naturally brought a comparatively larger amount of seed into sight than usual. The fact that the crop has now been practically all ginned, should make for a later situation where a smaller amount of seed is likely to show up than under ordinary conditions.

However, there is another phase of the statistical position that bears consideration. This is that the visible supply is now larger than a year ago, and that unless consumption improves there is a possibility that carryover will be greater at the end of the season, than was the case at the end of last season. The one hopeful influence in this direction, however, is that from December to April last season the monthly distribution was small. This season there have been less importations, business conditions are better and average monthly distribution from December, 1936, to

April, 1937, should, under all calculations, prove larger than the previous season. On the extent of the distribution during those months, will depend the size of the carryover. At any rate there is enough oil to take care of normal requirements for the balance of the season and leave a fairly good sized carry-over.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 25, 1936.—Cotton oil futures unchanged, with firm undertone. Crude in good demand at 8½@8¾c, f.o.b., mills. Bleachable, steady to higher. Soapstock and black grease strong, with supplies extremely light. Action of competing fats, domestic and foreign, point to advancing markets for domestic cottonseed oil, as the season progresses.

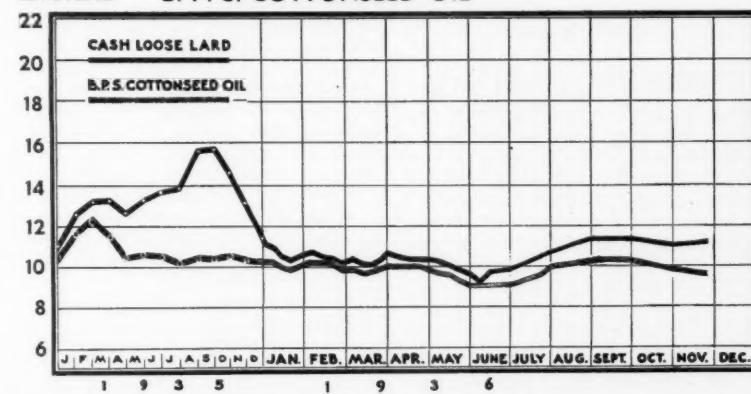
Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, November 25, 1936.—Forty-three per cent cottonseed cake and meal, basis, Dallas, for interstate shipment, \$35.00. Prime cottonseed oil was quoted at Dallas at 8½@8¾c.

CASH LOOSE LARD &

B. P. S. COTTONSEED OIL



Price spread between cash loose lard and bleachable prime summer yellow cottonseed oil has been widening, the lard price level trending upward and that of oil downward. Basic factors back of current markets for lard and oil are responsible for this.

While lard production has been much higher than that of a year ago, and stocks on hand are above the five-year-average of this period, prices have been strong. This is because heavy hog marketings of the past two months are recognized as being at the expense of supplies later on, and because of the high price of corn it is possible that hogs may produce less lard. Lard, therefore, is in a strong basic position.

Cottonseed oil, on the other hand, is in good supply, consumption has been below expectations and the cotton crop is larger than had been anticipated. Consequently oil appears to be in a somewhat less advantageous long time position than lard.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Lard bulged sharply with grain strength Friday on commission house buying and covering, readily absorbing profit taking hedging. The July made new season's highs. Hogs stronger. Top at Chicago, \$9.90 bid.

Cottonseed Oil

Cotton oil was very active with considerable December liquidation Friday. There was considerable switching of December to the later months but December was mainly replaced by purchase of March or May. May sold at 10.55, new season's high. Lard and corn strength was helpful. Texas crude, 8.5c bid; Southeast and Valley, 8 1/4c bid.

Quotations on bleachable cottonseed oil at close of market on Friday were: Dec., \$10.29 sale; Jan., \$10.39@10.42; Mar., \$10.48@10.49; May, \$10.59. Tone strong; 298 sales.

Tallow

Tallow, extra 7 1/2c lb., f.o.b.

Stearine

Stearine, 9 1/4c lb. sales.

Friday's Lard Markets

New York, November 27, 1936.—Prices are for export. Lard, prime western \$12.40@12.50; m i d l e western, \$12.30@12.40; city 12 1/4c; refined Continent, 12%@12 1/4c; South American, 12%@12 1/4c; Brazil kegs, 12%@13c; compound, 12 1/4c in carlots.

GERMAN HOGS AND LARD

Top hogs at Berlin for the week ended November 4, 1936, were quoted at \$17.70. The price the previous week was \$17.70 and on November 6, 1935, the price was \$17.70. Lard in tierces at Hamburg for the week ended November 4, 1936, was quoted at \$12.98 per cwt., \$12.85 the previous week and \$16.37 at the like period a year ago.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to November 27, 1936, show exports from that country were as follows: To the United Kingdom, 18,336 quarters; to the Continent, 18,104. Last week to the United Kingdom, 137,689 quarters; to the Continent, 2,300.

See Classified page for good men.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, November 27, 1936—General provision market remains quiet and little changed, but with some improvement in demand for A. C. hams and pure lard.

Friday's prices were: Hams, American cut, 92s; hams, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 82s, Wiltshires, unquoted; Cumberrals, 69s; Canadian Wiltshires, 78s; Canadian Cumberrals, 76s; spot lard, 64s 6d.

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week ended November 4, 1936, with comparisons:

	Nov. 4, 1936.	Oct. 28, 1936.	Nov. 6, 1935.
American green bellies...	\$17.67	\$17.68	Nominal
Danish Wiltshire sides...	20.36	19.64	\$18.74
Canadian green sides....	18.10	17.57	16.73
American short cut			
green hams.....	20.45	20.52	21.12
American refined lard....	13.40	13.51	17.06

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of November 21, 1936, totaled 355,640 lbs.; greases 200,000 lbs.; stearine, none; tallow, none.

DROUGHT HIDE OFFERINGS

Bids, to be opened December 17, have been requested by the FSCC on another offering of 132,079 drought cattle hides, 367 kipskins and 17,395 calfskins, identified by Catalogue No. 14, and divided into 59 lots, including a number of small lots from cattle slaughtered during the present year. Points of storage and inspection dates are as follows: Cudahy Packing Co., Kansas City, Kan., December 3; Armour and Company, Omaha, Neb., December 7; Armour and Company, So. St. Paul, Minn., December 9; Lyndonville Ice and Cold Storage Co., Lyndonville, N. Y., December 7; Union Cold Storage Co. of Erie, Erie, Pa., December 8.

Of the offerings reported previous week, on which bids were opened November 19, awards were later made on a number of lots of calf and kipskins at varying prices, generally considered by the trade as good prices. Bids were rejected on the two largest lots of cows, stored at Medina, N. Y., the bids ranging 10.80@11.06 for 10,000 packer branded cows and 11.18@11.38 for 10,000 light native cows. Lot No. 104, 5,000 packer branded cows, sold at 11.03, and 1,500 No. 2's at 10.03; Lot No. 106, 2,500 packer light native cows, sold at 11.29, and 1,000 No. 2's at 10.38.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Nov. 27, 1936, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Nov. 27.	Prev. week.	Cor. week 1935.
Spr. nat. stra.	15%@16 n	@16 n	@15%
Hvy. nat. stra.	@15%	@15%	15 @15%
Hvy. Tex. stra.	@15%	@15%	14% @15%
Hvy. butt brnd'd stra.	@15%	@15%	14% @15%
Hvy. Col. stra.	@15	@15	14% @15%
Ex-light Tex. stra.	@13	@13	6@11
Brnd'd cows.	@13	@13	6@11
Hvy. nat. cows.	@14	@14	11% @12%
Lt. nat. cows.	13 1/4	13 1/4	11% @11%
Nat. bulls.	@11	@11	6@10%
Brnd'd bulls.	@10	@10	6@10%
Calfskins.	23 @25 n	@25 n	18 @22%
Kips.	@17	@17	14 @16%
Kips, ov-wt.	15 1/4	15 1/4	14 @15%
Kips, brnd'd.	13 1/4 @14	13 1/4 @14	12 1/4 @12%
Slunks, reg.	@1.15	@1.15	90 @90%
Slunks, hrls.50 @.55	.50 @.55	.50 @.50

Light native, butt branded and Colorado skin le per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	12 1/4 @13	12 @13	@16%
Branded.	11 1/4 @12 1/4	11 1/4 @12 1/4	6@6%
Nat. bulls.	9 1/2 @10	9 1/2 @10	8 1/2 @8 1/2
Brnd'd bulls.	8 1/2 @ 9	8 1/2 @ 9	7 1/2 @ 8
Calfskins.	20 1/4 @22	20 @22	16 @18
Kips.	@15 n	@15 1/4	13 @13%
Slunks.	@1.00 n	@1.00 n	.70 @.80
Slunks, hrls.35 @.45	.35 @.45	.25 @.30

COUNTRY HIDES.

Hvy. steers.	9 @ 9 1/4	9 @ 9 1/4	@ 8 1/2
Hvy. cows.	9 @ 9 1/4	9 @ 9 1/4	@ 8 1/2
Mfrs.	10 1/2 @ 10 1/4	10 % @ 11	8 1/2 @ 9
Extremes.	11 1/2 @ 12 1/4	11 1/2 @ 12	9 1/2 @ 10
Bulls.	7 1/2 @ 8	7 1/2 @ 8	6 @ 6%
Calfskins.	14 @ 15	14 @ 15	11 1/4 @ 12 1/2
Kips.	11 1/4 @ 12 1/4	12 @ 12 1/4	10 @ 10%
Light calf.90 @ 1.00	.90 @ 1.00	.70 @ .85
Deacons.90 @ 1.00	.90 @ 1.00	.70 @ .85
Slunks.75 @ 90	.75 @ 90	.50 @ .60
Slunks, hrls.15 @ 20 n	.15 @ 20 n	.10 @ 15%
Horsehides.	3.30 @ 4.00	3.25 @ 4.00	3.75 @ 4.25

SHEEPSKINS.

Pkr. lambs.	2.15 @ 2.30
Sml. pkr. lambs.	1.75 @ 1.80	1.50 @ 1.65	1.50 @ 1.75
Pkr. shearlings.	1.15 @ 1.35	1.15 @ 1.20	.10 @ .10
Dry pelts.	19 1/4 @ 21	19 1/4 @ 21	16 @ 17

N. Y. HIDE FUTURE MARKETS

Saturday, Nov. 21, 1936—Close: Dec. 13.28 sale; Mar. 13.56@13.57 sales; June 13.87 sale; Sept. 14.17 n; sales 78 lots. Closing 11@20 higher.

Monday, Nov. 23, 1936—Close: Dec. 13.20 sale; Mar. 13.48 sale; June 13.78 sale; Sept. 14.10 sale; sales 142 lots. Closing 3 higher to 2 lower.

Tuesday, Nov. 24, 1936—Close: Dec. 13.20 sale; Mar. 13.51 sale; June 13.78 sale; Sept. 14.10 sale; sales 142 lots. Closing 3 higher to 2 lower.

Wednesday, Nov. 25, 1936—Close: Dec. 12.96 b; Mar. 13.27 sale; June 13.55 sale; Sept. 13.85@13.86 sales; Dec. (1937) 14.14 n; sales 43 lots. Closing 23@25 lower.

Friday, Nov. 27, 1936—Close: Dec. 13.08 b; Mar. 13.40@13.41 sales; June 13.71@13.75; Sept. 14.00 n; Dec. (1937) 14.27 n; sales 91 lots. Closing 12@16 higher.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended November 27, 1936, totaled 271,372 lbs. lard, and 94,200 lbs. bacon.

OTATIONS
Chicago for
36, with com-
follows:

HIDES AND SKINS ★

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Packers obtained another half-cent advance on light native cows last Saturday, on the movement of about 35,000; about 30,000 hides of other descriptions moved this week, including a good clean-up of bulls, all at steady prices, with trading more or less scattered, making a total of about 65,000 hides for the period.

Hide futures sagged off a bit early in week, until futures prices were around $\frac{1}{4}$ c under last trading prices for light cows in the spot market; this has confused traders to some extent, but late in the week futures recovered about $\frac{1}{4}$ c. Hides are generally firmly held and the slow trade this week is attributed in part to the intervening holiday, although some tanners are inclined to hold back.

One packer late this week sold 5,000 Oct.-Nov. native steers at 15 $\frac{1}{2}$ c, steady. Bidding last trading price, 13 $\frac{1}{2}$ c, for extreme light native steers.

One lot of 500 butt branded steers moved late this week at 15 $\frac{1}{2}$ c; two packers sold 7,100 Colorados at 15c, both steady. Heavy Texas steers last sold at 15 $\frac{1}{2}$ c; stocks light. Two packers moved 4,900 Oct.-Nov. light Texas steers early at 14c, steady. Extreme light Texas steers quotable 13c.

Association sold 800 Nov. heavy native cows at close of last week at 14c, steady. All packers sold about 33,000 Nov. light native cows last Sat., and Association 2,000 Nov., all at 13 $\frac{1}{2}$ c, or $\frac{1}{2}$ c up; bids seem to be lacking now for light cows but apparently firmly held. Bids of 13c, last trading price, declined for branded cows, asking 13 $\frac{1}{2}$ c.

All packers sold 6,875 mostly Oct.-Nov. native bulls mid-week at 11c, and 3,775 Sept. forward branded bulls at 1c, steady; Association sold 1,100 mid-week and 800 later, same basis.

OUTSIDE SMALL PACKER HIDES.—Buyers wanted outside small packer all-weight natives early in week at 12 $\frac{1}{4}$ @12 $\frac{1}{2}$ c, f.o.b. nearby points east of here, with these prices paid earlier, but offerings held $\frac{1}{4}$ @ $\frac{1}{2}$ c higher; buyers' ideas at present 12@12 $\frac{1}{2}$ c, f.o.b., but offerings light. Chicago take-off nominal around 13c.

PACIFIC COAST.—Still asking 13 $\frac{1}{2}$ c for steers and 11 $\frac{1}{2}$ c for cows, flat, f.o.b. northwest point, for a few unsold Sept.-Oct. packer hides at one point.

PACKERS.

3	10	10
2 $\frac{1}{2}$	10	10
1	8 $\frac{1}{2}$	8 $\frac{1}{2}$
2	9 $\frac{1}{2}$	10
9	7 $\frac{1}{2}$	8
8	6	6
5	11 $\frac{1}{2}$	12
2 $\frac{1}{2}$	10	10 $\frac{1}{2}$
0.00	70	68 $\frac{1}{2}$
0.00	70	68 $\frac{1}{2}$
0.00	50	60
0.00	10	15
0.00	3.75	4.25

2.15@2.20
65 1.50@1.75
20 1.00@1.00
1 16 @17

MARKETS

—Close: Dec.
7 sales; June
sales 78 lots.

—Close: Dec.
; June 13.88
sales 110 lots.

—Close: Dec.
; June 13.78
les 142 lots.

1936—Close:
; June 13.55
sales; Dec.
ots. Closing

—Close: Dec.
sales; June
Dec. (1937)
osing 12@16

PORTS
n and lard
during week
totaled 271,
bs. bacon.

Provisioner

erns; two also sold Sept.-Oct. southern over-weights then at 14 $\frac{1}{2}$ c, and one moved brands at 13 $\frac{1}{2}$ c, while some brands were booked. This week, one packer sold 10,000 and another 4,100 Sept.-Oct. northern over-weights at 15 $\frac{1}{2}$ c, steady. One small Oct. production still held intact.

Trading also awaited on city kipskins, with 15c generally talked. Outside cities 14 $\frac{1}{2}$ @15c; mixed cities and countries 13@14c; straight countries 11 $\frac{1}{2}$ @12 $\frac{1}{2}$ c flat.

Packer Oct. regular slunks last sold at \$1.15; higher will probably be asked for Nov.

HORSEHIDES.—Market quotable about unchanged, although some report a lighter demand this week. Choice city renderers, with full manes and tails, usually quoted \$3.85@4.00, some talking up to \$4.10, selected, f.o.b. nearby good sections; ordinary trimmed renderers \$3.65@3.80, delivered Chicago; mixed city and country lots \$3.30@3.45, Chicago, according to quality.

SHEEPSKINS.—Dry pelts quoted 19 $\frac{1}{2}$ @21c per lb., delivered Chicago, for full wools. Big packer shearlings are strong, due partly to the very light production now, also strong wool market; generally quoted \$1.15@1.20 around 85c for No. 2's and about 55c for No. 3's; one packer reports sales of straight No. 1's at \$1.35; beaverizing shearlings \$1.50@1.60. Pickled skins were cleaned up to end of Nov. earlier at \$6.75 per doz. big packer lambs and Dec. skins firmly held, with \$7.00@7.50 per doz. talked by sellers; sheep usually quotable \$1.00 over lambs. Packer lamb pelts firm at \$2.60@2.70, some quoting up to \$2.75 per cwt. live lamb, with sheep out and quoted \$1.60@1.80 each, according to wool, size, etc. Outside small packer lamb pelts range \$1.75@1.80 each, depending upon quality and section.

New York

PACKER HIDES.—One packer sold 1,500 Nov. native steers early at 16c, or $\frac{1}{2}$ c advance, these being the first Nov. hides to move; branded steers quotable 15 $\frac{1}{2}$ c nom. for butts and 15c nom. for Colorados. One packer holds a car or so Oct. natives; otherwise Oct. steers cleaned up.

CALFSKINS.—Calfskins were fairly well cleaned up previous week, when collectors sold 5-7's at \$1.85, 7-9's at \$2.35, and 9-12's at \$2.85, with the 4-5's quotable around \$1.60, and 12/17 kips about \$3.25@3.30; packers also sold 7-9's then at \$2.60, 9-12's at \$3.15@3.20, and 9-12 buttermilks at \$2.85. Sellers now inclined to hold for more money.



WE are in the market for small packer hides.
Give month of take-off, average weight, percentage
age of steers and cows, natives and brands.

LIVE STOCK MARKETS ★

WEEKLY REVIEW

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Wednesday, November 25, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded). CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.										
Lt. wt., 140-160 lbs.,	\$ 8.35@ 9.10	\$ 8.60@ 9.35	\$ 8.25@ 9.00	\$ 8.10@ 9.00	\$ 8.25@ 8.85					
Good-choice	7.80@ 8.90	7.85@ 9.10	7.75@ 8.85	7.50@ 8.50	7.75@ 8.50					
Medium										
Lt. wt., 168-180 lbs.,	8.90@ 9.40	9.10@ 9.55	8.85@ 9.25	8.50@ 9.25	8.75@ 9.15					
Good-choice	8.40@ 9.15	8.35@ 9.35	8.35@ 9.15	8.00@ 9.00	8.25@ 8.75					
Medium										
Lt. wt., 180-200 lbs.,	9.15@ 9.60	9.40@ 9.70	9.15@ 9.35	9.00@ 9.40	9.00@ 9.30					
Good-choice	8.75@ 9.25	8.65@ 9.50	8.75@ 9.30	8.65@ 9.20	8.50@ 9.00					
Medium										
Med. wt.,										
200-220 lbs., gd-ch	9.30@ 9.70	9.50@ 9.75	9.30@ 9.40	9.20@ 9.45	9.20@ 9.30					
220-230 lbs., gd-ch	9.55@ 9.85	9.60@ 9.75	9.30@ 9.40	9.25@ 9.50	9.20@ 9.35					
Hvy. wt.,										
250-290 lbs., gd-ch	9.50@ 9.85	9.60@ 9.75	9.30@ 9.40	9.25@ 9.45	9.20@ 9.35					
290-350 lbs., gd-ch	9.45@ 9.70	9.40@ 9.70	9.30@ 9.40	9.25@ 9.40	9.00@ 9.30					
PACKING SOWS:										
275-350 lbs., good	9.15@ 9.35	8.90@ 9.15	9.10@ 9.15	8.90@ 9.15	8.60@ 9.00					
350-425 lbs., good	9.10@ 9.30	8.75@ 9.00	9.10@ 9.15	8.75@ 9.00	8.35@ 8.90					
425-550 lbs., good	8.85@ 9.20	8.65@ 8.90	9.00@ 9.15	8.65@ 8.90	8.00@ 8.65					
275-350 lbs., medium	8.10@ 9.15	7.60@ 8.85	8.85@ 9.10	7.85@ 8.90	8.00@ 8.85					
SLAUGHTER PIGS, 100-140 lbs.:										
Good-choice	7.50@ 8.50	7.00@ 8.85	6.75@ 8.50	7.50@ 8.50	7.00@ 8.35					
Medium	6.50@ 8.35	6.00@ 8.65	5.75@ 8.25	6.50@ 8.25	6.00@ 7.75					
Slaughter Cattle, Calves and Vealers:										
STEERS, 550-900 lbs.:										
Choice	10.75@ 12.00	10.75@ 11.50	10.00@ 11.50	10.50@ 11.65	9.50@ 11.35					
Good	9.25@ 11.00	9.25@ 10.75	9.00@ 10.50	8.75@ 10.85	8.65@ 10.50					
Medium	7.50@ 9.50	7.00@ 9.50	7.00@ 9.00	6.25@ 9.25	6.25@ 9.00					
Common (plain)	5.50@ 7.75	5.25@ 7.00	5.25@ 7.25	5.00@ 6.25	4.85@ 6.65					
STEERS, 900-1100 lbs.:										
Prime	12.00@ 12.35	11.50@ 12.00	11.50@ 12.00	10.65@ 11.35					
Choice	11.00@ 11.75	10.75@ 12.00	10.50@ 11.50	10.75@ 11.65	10.65@ 11.65					
Good	9.25@ 11.00	9.50@ 11.00	9.00@ 10.50	9.25@ 10.85	9.00@ 10.65					
Medium	7.75@ 9.50	7.00@ 9.50	7.25@ 9.00	6.25@ 9.25	6.65@ 9.00					
Common (plain)	6.00@ 7.75	5.50@ 7.00	5.50@ 7.25	5.00@ 6.25	5.00@ 6.65					
STEERS, 1100-1300 lbs.:										
Prime	11.50@ 12.35	11.25@ 11.75	11.25@ 11.75	10.35@ 11.35					
Choice	10.75@ 12.00	10.75@ 12.00	10.50@ 11.50	10.50@ 11.50	10.35@ 11.35					
Good	9.50@ 11.00	9.50@ 11.00	9.00@ 10.50	9.00@ 10.75	8.85@ 10.65					
Medium	7.75@ 9.25	7.00@ 9.50	7.25@ 9.00	6.25@ 9.25	6.65@ 9.00					
STEERS, 1300-1500 lbs.:										
Prime	10.50@ 12.00	10.25@ 11.50	10.50@ 11.50	10.00@ 11.25					
Choice	10.00@ 11.00	10.25@ 11.35	9.75@ 11.00	10.00@ 11.25	10.00@ 11.25					
Good	9.00@ 10.50	9.25@ 10.75	9.00@ 10.50	9.00@ 10.65	8.75@ 10.35					
HEIFERS, 550-750 lbs.:										
Choice	10.75@ 11.75	10.00@ 11.00	9.50@ 11.00	10.00@ 10.75	9.15@ 10.65					
Good	8.75@ 10.75	8.50@ 10.00	8.25@ 9.50	8.00@ 10.00	7.65@ 9.65					
Common (plain), medium	5.00@ 8.75	4.25@ 8.50	4.25@ 8.25	4.25@ 8.00	4.40@ 8.00					
*HEIFERS, 750-900 lbs.:										
Good-choice	8.25@ 12.00	8.00@ 11.00	7.75@ 10.75	8.00@ 10.85					
Common (plain), medium	5.00@ 8.75	4.25@ 8.25	4.25@ 8.00	4.65@ 8.00					
COWS:										
Choice	6.75@ 7.75	5.00@ 6.00	5.25@ 6.25	4.85@ 6.00	5.25@ 6.15				
Good	5.75@ 6.75	5.00@ 6.00	4.00@ 5.25	3.85@ 4.85	4.15@ 5.25					
Common (plain), medium	4.35@ 5.75	4.00@ 5.00	3.25@ 4.00	2.75@ 3.85	3.00@ 4.15					
Low cutter-cutter	3.50@ 4.35	2.75@ 4.00	3.25@ 4.00	2.75@ 3.85	3.00@ 4.15					
BULLS (Yearlings excluded):										
Good (beef)	5.35@ 6.25	5.25@ 5.75	5.00@ 5.50	4.75@ 5.25	4.85@ 5.35					
Cutter, com. (plain), med.	4.00@ 5.35	3.50@ 5.25	3.50@ 5.25	3.50@ 4.75	3.35@ 5.00					
VEALERS:										
Good-choice	9.00@ 10.00	9.50@ 10.75	7.00@ 8.50	7.00@ 9.00	7.00@ 8.50					
Medium	8.00@ 9.00	8.00@ 9.50	5.50@ 7.00	5.00@ 7.00	5.50@ 7.00					
Cull-common (plain)	5.00@ 8.00	3.50@ 8.00	3.50@ 5.50	3.50@ 5.00	3.50@ 5.50					
CALVES, 250-500 lbs.:										
Good-choice	5.30@ 8.50	5.75@ 8.50	5.00@ 8.50	5.25@ 8.25	5.25@ 7.50					
Common (plain), medium	4.50@ 5.50	3.75@ 5.75	3.50@ 5.00	3.25@ 5.50	4.00@ 5.25					
Slaughter Lambs and Sheep:										
LAMBS:										
Choice	9.00@ 9.35	8.85@ 9.25	8.50@ 9.00	9.00@ 9.25	8.85@ 9.10					
Good	8.50@ 9.15	8.40@ 8.85	8.00@ 8.50	8.50@ 9.00	8.50@ 8.85					
Medium	7.00@ 8.50	7.00@ 8.40	7.25@ 8.00	7.25@ 8.50	7.25@ 8.50					
Common (plain)	6.00@ 7.00	5.50@ 7.00	6.25@ 7.25	6.00@ 7.25	5.75@ 7.25					
EWES:										
Choice	3.50@ 4.60	3.00@ 3.75	2.75@ 4.00	3.25@ 4.00	3.00@ 4.25					
Common (plain), medium	2.00@ 3.50	1.50@ 3.00	2.00@ 2.75	1.75@ 3.25	2.00@ 3.00					

LIVESTOCK FREIGHT RATES

Dismissal of complaints against live-stock freight rates from Midwestern points to Chicago, and against livestock rates to the East via the Union Stock Yards, Chicago, has been recommended to the Interstate Commerce Commission by examiner A. S. Worthington. In No. 26935 the examiner recommended the commission find the rates on livestock from various points in Iowa, Minnesota, Nebraska, South Dakota, Kansas and Missouri to Chicago, East St. Louis and St. Louis are not unreasonable and prejudicial as charged by Agar Packing & Provision Co., P. Brennan Co., Illinois Meat Co., Hygrade Food Products Corp., Hunter Packing Co. and Krey Packing Co.

In No. 26717, Chicago Live Stock Exchange vs. Abilene & Southern et al., it had been alleged that rates on ordinary livestock from Western territory to Union Stock Yards were in violation of section 1; that carload rates from Western territory via Chicago to territory East of the Indiana-Illinois line were lower on livestock avoiding the U. S. Yards than on livestock which moved via the stock yards and were therefore unduly discriminatory; and that lower rates on meat from Western territory to Chicago and East than on livestock, unduly preferred Western packers. The examiner recommended a finding that rates involved are not prejudicial and discriminatory.

RECEIPTS AT CHIEF CENTERS

Week ended November 21, 1936:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 21.....	236,000	626,000	297,000
Previous week.....	315,000	636,000	587,000
1935.....	270,000	348,000	248,000
1934.....	238,000	635,000	172,000
1933.....	194,000	622,000	284,000
At 11 markets:		Hogs.	
Week ended Nov. 21.....		561,000	
Previous week.....		549,000	
1935.....		288,000	
1934.....		564,000	
1933.....		545,000	
1932.....		374,000	
At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 21.....	180,000	482,000	197,000
Previous week.....	217,000	478,000	299,000
1935.....	180,000	238,000	161,000
1934.....	170,000	475,000	106,000
1933.....	137,000	453,000	188,000
1932.....	137,000	307,000	184,000

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first three days of this week totaled 25,026 cattle, 3,790 calves, 54,528 hogs and 21,959 sheep.

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., November 25, 1936—At 22 concentration points and 9 packing plants in Iowa and Minnesota, the week's hog market was fairly active with the closing undetected strong. Receipts up to mid-week were heavy. Prices as compared with close of last week were steady to 10c higher, mostly steady to 5c up. Current prices, good to choice 200 to 290 lb. hogs, by truck, \$9.00@\$9.20, most plant deliveries \$9.10 up, long hauls \$9.30 and rails \$9.40 or slightly higher. Most better 290 to 350 lb. hogs by truck, \$8.75@\$9.10, better 180 to 200 lb., \$8.70@\$9.05, mixed grades 160 to 180 lb., \$7.40@\$8.50, comparable light lights, \$6.50@\$7.50, bulk better sows, 425 lb. down, \$8.45@\$8.70 by truck, \$9.00 for best light kinds off cars.

Receipts week ended Nov. 26, 1936:

	This week.	Last week.
Friday, Nov. 20	40,900	34,800
Saturday, Nov. 21	33,600	38,900
Monday, Nov. 23	45,900	62,900
Tuesday, Nov. 24	34,000	28,800
Wednesday, Nov. 25	39,800	27,900
Thursday, Nov. 26	Holiday	39,700

RATES

against live-
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ENTERS

1936:

ogs. Sheep.
0,000 297,000
0,000 587,000
0,000 248,000
0,000 172,000
0,000 284,000

Hogs.
561,000
549,000
286,000
564,000
545,000
374,000

ogs. Sheep.
0,000 197,000
0,000 239,000
0,000 161,000
0,000 106,000
0,000 188,000
0,000 184,000

CHASES
Chicago by
three days
attle, 3,780
sheep.

ovisioner

year than in 1934. This year, only a small part of Western sheep region was included in the drought area, whereas nearly all of it was in the severe drought area in 1934. It seems probable, however, that further expansion in western sheep industry will be prevented, and perhaps some decrease will occur as a result of grazing-control.

Although lamb prices will be strengthened somewhat in the next few years by small total supplies of livestock for slaughter, they will probably be affected much less than prices of hogs and cattle. But as cattle and hog slaughter increases at the end of several years, the effect of this increase in supplies upon cattle and hog prices also will be much greater than the effect on lamb prices. On the whole, from the standpoint of lamb prices it appears that the situation of the sheep industry in the next 5 or 6 years will compare favorably with the situation of other livestock.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended Nov. 21, 1936.

CATTLE.

	Week ended Nov. 21.	Prev. week.	Cor. week.
Chicago	32,531	38,860	27,994
Kansas City	28,218	30,079	28,600
Omaha*	21,588	22,826	17,563
East St. Louis	20,078	24,896	27,186
St. Joseph	7,217	9,184	8,094
Sioux City	12,442	13,477	10,525
Wichita	1,517	1,630	3,896
Fort Worth	9,548	8,835	10,311
Philadelphia	1,948	2,002	2,466
Indianapolis	2,267	2,678	2,123
New York & Jersey City	9,382	9,538	8,029
Oklahoma City	9,875	14,949	9,381
Cincinnati	4,263	4,200	3,384
Denver	8,050	6,765	6,518
St. Paul	13,684	19,676	12,672
Milwaukee	4,826	4,865	4,030
Total	190,586	218,490	183,162

HOGS.

Chicago	.168,793	150,615	86,250
Kansas City	.57,785	44,326	16,448
Omaha	.55,589	47,347	16,442
East St. Louis	.81,223	62,978	24,413
St. Joseph	.25,033	23,622	11,609
Sioux City	.38,872	32,138	10,988
Wichita	.6,222	4,817	2,620
Fort Worth	.4,305	4,101	3,876
Philadelphia	.19,819	19,252	15,307
Indianapolis	.26,628	25,164	14,846
New York & Jersey City	.57,260	55,700	40,917
Oklahoma City	.7,717	7,723	4,833
Cincinnati	.18,686	18,375	11,368
Denver	.10,592	10,421	4,591
St. Paul	.87,809	81,005	24,819
Milwaukee	.16,682	18,943	13,995
Total	.683,160	604,367	308,182

SHEEP.

Chicago	41,919	47,371	36,618
Kansas City	18,421	10,796	12,103
Omaha	17,888	15,188	16,165
East St. Louis	15,832	17,188	15,262
St. Joseph	16,542	14,763	11,158
Sioux City	13,276	12,902	14,943
Wichita	1,590	1,236	1,000
Fort Worth	2,821	2,596	3,565
Philadelphia	4,721	4,187	6,722
Indianapolis	2,598	2,497	3,448
New York & Jersey City	62,327	62,776	65,409
Oklahoma City	2,263	2,188	2,151
Cincinnati	3,326	5,143	3,290
Denver	4,845	6,352	3,199
St. Paul	29,110	30,288	19,774
Milwaukee	2,681	2,217	3,178
Total	240,261	246,590	217,585

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,000 lbs.

Top Prices	Week ended Nov. 19.	Last week.	Same week 1935.
Toronto	\$ 6.00	\$ 5.58	\$ 6.25
Montreal	6.00	6.00	6.25
Winnipeg	6.00	6.00	6.00
Calgary	5.00	5.00	4.50
Edmonton	4.75	4.50	4.50
Prince Albert	3.50	3.00	3.50
Moose Jaw	4.00	3.50	4.50
Saskatoon	3.75	3.65	3.25

VEAL CALVES.

	\$ 9.50	\$ 9.00	\$ 10.00
Toronto	\$ 9.50	\$ 8.50	\$ 8.50
Montreal	8.50	8.50	8.50
Winnipeg	6.50	6.00	7.00
Calgary	3.50	3.50	4.50
Edmonton	4.50	4.50	4.50
Prince Albert	2.50	3.00	3.00
Moose Jaw	4.00	4.00	5.00
Saskatoon	4.75	4.50	5.00

BACON HOGS.

	\$ 8.00	\$ 7.75	\$ 8.15
Toronto	8.00	7.75	8.50
Montreal (1)	7.35	6.75	7.25
Calgary	7.15	6.40	7.50
Edmonton	7.00	6.75	7.60
Prince Albert	7.10	6.50	7.35
Moose Jaw	7.10	6.50	7.50
Saskatoon	7.10	6.50	7.35

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All other "off trucks."

GOOD LAMBS.

	\$ 8.25	\$ 8.35	\$ 8.50
Toronto	7.50	7.50	7.75
Montreal	7.25	7.00	7.00
Winnipeg	7.00	6.00	6.00
Calgary	5.75	5.75	5.75
Edmonton	5.75	5.75	5.50
Prince Albert	5.75	5.75	5.25
Moose Jaw	6.25	6.00	5.75
Saskatoon	5.85	5.75	5.50

No matter how fine the meat product, it has to fight for attention in any modern store. Give your bologna, luncheon meats, and sausages "buy appeal" by dressing them distinctively in Bemis Tailored Cloth Bags. They're neat and sanitary — attractively trademarked — only one end to close. Result: Money saved in time and packing labor. Ask for sample.

BEMIS CLOTH BAGS

BEMIS BRO. BAG CO. - ST. LOUIS - BROOKLYN

THE SALE'S IN THE BAG IF IT'S A BEMIS BAG

Week ending November 28, 1936

Page 35

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 21, 1936, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,579	12,751	6,225
Swift & Co.	4,154	15,698	11,117
Morris & Co.	615	3,629	...
Wilson & Co.	4,682	6,001	5,478
Anglo-Amer. Prov. Co.	821
G. H. Hammond Co.	3,666
Shippers	13,583	19,368	10,608
Others	11,418	51,618	5,341
Brennan Packing Co., 3,191 hogs; Western Packing Co., Inc., 3,810 hogs; Agar Packing Co., 6,302 hogs.			
Total: 44,618 cattle; 7,482 calves; 117,839 hogs; 41,698 sheep.			
Not including 1,496 cattle, 743 calves, 72,435 hogs and 10,829 sheep bought direct.			

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,974	747	4,185	3,027
Cudahy Pkg. Co.	3,293	1,485	1,823	4,768
Morris & Co.	1,749	1,053	...	1,409
Swift & Co.	3,326	1,338	5,929	4,232
Wilson & Co.	2,400	1,096	1,987	3,834
Indpt. Pkg. Co.	425	...
Kornblum Pkg. Co.	1,394
Others	5,303	1,060	4,219	1,151
Total	21,439	6,779	18,568	18,421
Not including 51,679 hogs bought direct.				

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	3,888	15,549	3,267
Cudahy Pkg. Co.	5,495	10,290	5,153
Dold Pkg. Co.	1,026	8,954	...
Morris & Co.	3,061	423	1,491
Swift & Co.	6,737	9,120	4,518
Others	24,214		

Total: 21,561 cattle and calves; 68,550 hogs; 14,429 sheep.

Not including 51 cattle, 6,764 hogs and 3,495 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,825	2,532	3,206	8,182
Swift & Co.	4,620	2,620	4,235	5,542
Morris & Co.	1,757	...	671	...
Hunter Pkg. Co.	1,872	1,098	5,451	592
Heil Pkg. Co.	2,256	...
Krey Pkg. Co.	6,323	...
Laclede Pkg. Co.	1,953
Shippers	4,900	6,548	19,771	3,159
Others	3,825	129	31,124	1,016
Total	18,599	12,927	74,990	18,491
Not including 3,268 cattle, 5,166 calves, 33,962 hogs and 3,412 sheep bought direct.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,549	967	13,634	11,064
Armour and Co.	2,345	855	11,291	5,478
Others	1,254	15	2,679	205
Total	6,148	1,837	27,604	16,747

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	4,004	612	14,661	4,587
Armour and Co.	3,403	334	14,692	4,005
Swift & Co.	3,263	504	9,438	4,682
Shippers	1,859	12	11,030	584
Others	298	24	81	2
Total	12,827	1,486	49,902	13,860

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,813	1,652	2,852	997
Wilson and Co.	3,312	1,802	2,826	1,266
Others	257	37	620	...

Total: 6,382 cattle, 3,491 calves, 6,298 hogs. Not including 22 cattle and 1,419 hogs bought direct.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son	39	...	340	...
E. Kahn's Sons	981	259	7,858	1,575
Lohrey Pkg. Co.	3	...	273	...
H. H. Meyer Pkg. Co.	21	...	5,634	...
J. Schlauder's Son	262	159	...	85
J. F. Schroth P. Co.	25	...	3,508	...
J. F. Stegner & Co.	507	197	...	26
Shippers	457	...	2,016	1,836
Others	1,520	714	703	290
Total	3,776	1,836	19,904	4,152
Not including 234 cattle, 230 calves, 1,275 hogs and 858 sheep bought direct.				

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,207	3,129	22,656	12,461
Cudahy Pkg. Co.	1,348	1,348
Swift & Co.	4,484	4,990	37,475	17,249
United Pkg. Co.	1,555	229
Others	2,226	237	14,682	2,595
Total	15,910	9,871	74,813	32,305
Not including 48 cattle and 146 calves bought direct.				

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,737	2,360	1,876	1,470
Swift & Co.	4,451	2,927	1,916	1,311
City Pkg. Co.	238	180	254	40
Blue Bonnet Pkg. Co.	100	137	199	...
H. Rosenthal Pkg. Co.	52	34	60	...
Total	9,598	5,638	4,305	2,821

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,789	1,578	2,154	1,587
Dold Pkg. Co.	894	28	1,560	2
Wichita D. B. Co.	15
Dunn-Osterberg	97
Fred W. Dold	129	314	...	1
Sunflower Pkg. Co.	60	103
So. West Beef Co.	27
Total	3,011	1,606	4,131	1,590
Not including 2,091 cattle bought direct.				

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,787	366	5,215	6,906
Swift & Co.	2,706	424	7,013	8,778
Cudahy Pkg. Co.	1,571	170	1,920	1,302
Others	2,206	204	822	4,600
Total	8,270	1,364	14,970	21,586

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,797	4,214	16,582	2,486
Swift & Co., Chi.	250	...
Omaha Pkg. Co., Chi.	196	...	1,240	...
Swift & Co., Harrison	...	663
Armour and Co., Mil.	1,408	2,128
N. Y. B. D. M. Co.	39
Swift & Co., Clev.	...	2,383
R. Gunz & Co.	75	67
Van Waggoner & S.	...	600
Corkran-Hill	...	537
Swift & Co., Balt.	...	182
Shippers	237	15	94	48
Others	575	566	395	152
Total	5,327	6,990	21,436	4,176

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	2,260	643	24,852	2,464
Armour and Co.	1,190	100	3,340	25
Hilgemeyer Bros.	6	...	950	...
Stampfli Bros.	118	...
Schussler Pkg. Co.	10	...	94	...
Ind. Prov. Co.	8	12	199	...
Meier Pkg. Co.	83	10	277	...
Art Wabnits	17	84	...	58
Maas Hartman Co.	43
Shippers	2,814	1,801	22,596	7,718
Others	599	74	182	3
Total	7,036	2,724	52,608	10,268

RECAPITULATION.

CATTLE.

Week ended Nov. 21.	Prev. week.	Cor. week.	1935.
Chicago	44,618	51,596	40,376
Kansas City	21,439	21,311	21,311
Omaha	21,561	21,829	17,187
East St. Louis	18,599	21,611	22,924
St. Joseph	6,148	7,024	6,830
Sioux City	12,827	21,731	12,408
Oklahoma City	6,382	8,955	6,545
Wichita	3,111	3,112	2,781
Denver	8,270	4,560	3,922
St. Paul	1,910	22,480	14,306
Milwaukee	5,327	7,899	4,370
Indianapolis	7,036	8,133	5,684
Cincinnati	3,776	5,102	3,139
Ft. Worth	9,598	8,835	10,311
Total	184,502	214,944	176,334
*Cattle and calves.			

HOGS.

	1935.
Chicago	117,839
Kansas City	18,568
Omaha	68,550
East St. Louis	

4,196	40,534
9,796	12,108
7,840	13,301
8,074	20,208
5,002	11,440
3,155	15,477
2,158	1,751
1,236	1,060
4,358	13,884
7,208	22,223
5,069	3,282
4,223	10,728
5,605	4,982
2,595	3,568
8,515	182,187

STOCK

o Union Stock
Periods:

Hogs. Sheep.
38,464 10,686
38,449 9,735
29,316 10,287
33,723 14,886
26,181 4,986
14,000 3,000
79,984 53,156
30,650 62,915
34,546 42,811
30,659 25,028
and 761 gov-

Hogs. Sheep.
5,599 2,068
3,390 3,787
3,526 968
2,680 977
4,245 2,183
500
19,440 10,088
19,263 15,297
11,601 8,881
6,333 4,696
or to date:
Year—
1905.
1931 1,754,296
936 416,054
909 3,112,081
997 2,677,000

LIVESTOCK.
Sheep. Lambs.
33.75 \$8.55
3.25 8.25
4.50 10.70
1.85 5.80
2.35 6.70
1.85 5.55
2.10 5.80
\$2.55 \$6.90
or to date:
Year—
1905.
1931 1,754,296
936 416,054
909 3,112,081
997 2,677,000

CHEEKS.
Hogs. Sheep.
41,267 45,296
44,996 43,127
30,588 35,506
34,106 53,533
35,400 45,000
27,515 54,528

PRICES.—
Top Av.

\$ 9.80 \$9.45
9.85 9.55
9.85 9.45
6.15 7.70
4.25 3.95
3.65 3.85
4.65 4.40
\$ 5.70 \$5.35

week ending

ERS.

or federal in-
20, 1936:
168,788
150,615
86,250
178,000

ES.
Chicago packers
November 26,

aded. Prev.
er 26. week.
2 86,084
8 61,815
0 15,108
0 163,002

INTERNATIONAL SHOW

All previous records were broken when 527 carloads of fat cattle, hogs and lambs were shipped to the International Livestock Exposition at Chicago, which opened November 28 and continues through December 5. There are 417 carloads of fat cattle, 22 lots of feeder calves, 38 carloads of lambs and 50 carloads of hogs. Entries in all livestock departments totaled 14,653 head, a figure never equalled in the past. These animals are being exhibited by breeders and feeders from 30 states and the provinces of Alberta, Quebec and Ontario, Canada.

Farm boys and girls are exhibiting 464 baby beefeves, 51 lambs and 35 pigs in the junior feeding contest. Twenty-one states were represented in the junior stock judging contest held at the beginning of the show and 27 college teams participated in the collegiate livestock judging contest.

R. A. Smith, of Armour and Company, picked the winners in the heavyweight fat cattle division and William J. Keating, Wilson & Co., made the awards in the light weight carlot cattle classes. Visitors to the show during the early as well as the late days of the period will be able to view the type of cattle which in the judgment of experienced packer buyers are the best available.

The Meat Gallery, under the auspices of the National Live Stock and Meat Board, furnishes an outstanding exhibit of the show from the standpoint of the meat industry. Packers, wholesalers and retailers will get many pointers from a first hand study of this exhibit and retail meat dealers can well encourage their customers to study the meat cuts, the differences in quality of meats and the nutritive value of meat in health and disease, for the old and the young as well as for the worker and every other class of consumer.

NEW YORK LIVE STOCK

Receipts week November 21, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	4,393	8,976	6,208	24,422
Central Union.....	2,228	1,131	12,128
New York.....	72	2,863	23,722	8,256
Total	6,693	12,970	29,930	44,806
Previous week.....	6,428	12,806	27,960	58,503
Two weeks ago.....	6,737	11,339	24,670	46,914

PACIFIC COAST LIVESTOCK

Receipts during the five days ended November 18, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles.....	11,631	7,219	1,113	3,736
San Francisco.....	1,655	160	2,280	3,150
Portland	3,250	325	6,600	2,650

DIRECTS—Los Angeles: Cattle, 182 cars; hogs, 118 cars; sheep 116 cars. San Francisco: Cattle, 310 head; calves, 160 head; hogs, 6,115 head; sheep, 4,000 head.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

WESTERN DRESSED MEATS

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending Nov. 21, 1936.....	7,471	2,511
	Week previous.....	5,724	2,708
	Same week year ago.....	8,586	2,288
COWS, carcass	Week ending Nov. 21, 1936.....	1,501	1,726
	Week previous.....	1,693	1,748
	Same week year ago.....	2,384	1,440
BULLS, carcass	Week ending Nov. 21, 1936.....	187½	703
	Week previous.....	461	575
	Same week year ago.....	317½	306
VEAL, carcass	Week ending Nov. 21, 1936.....	12,144	2,220
	Week previous.....	11,770	2,242
	Same week year ago.....	13,513	1,840
LAMB, carcass	Week ending Nov. 21, 1936.....	48,642	17,958
	Week previous.....	38,698	17,270
	Same week year ago.....	45,077	11,156
MUTTON, carcass	Week ending Nov. 21, 1936.....	3,900	1,041
	Week previous.....	3,107	1,007
	Same week year ago.....	3,730	904
PORK CUTS, lbs.	Week ending Nov. 21, 1936.....	1,614,096	532,270
	Week previous.....	1,364,186	573,111
	Same week year ago.....	2,286,613	410,304
BEEF CUTS, lbs.	Week ending Nov. 21, 1936.....	470,628
	Week previous.....	499,925
	Same week year ago.....	418,212

LOCAL SLAUGHTERS

CATTLE, head	Week ending Nov. 21, 1936.....	9,382	1,948
	Week previous.....	9,538	2,002
	Same week year ago.....	8,029	2,466
CALVES, head	Week ending Nov. 21, 1936.....	13,564	2,396
	Week previous.....	13,068	2,057
	Same week year ago.....	14,389	2,434
HOGS, head	Week ending Nov. 21, 1936.....	57,260	19,971
	Week previous.....	55,700	19,092
	Same week year ago.....	45,917	15,307
SHEEP, head	Week ending Nov. 21, 1936.....	62,327	4,721
	Week previous.....	62,776	4,187
	Same week year ago.....	65,409	6,722

LIVE STOCK BUYER . . .

HOGS a Specialty

H. L. SPARKS & CO.

National Stock Yards, Illinois Telephone: Bridge 6261 or L.D. 518
Springfield, Mo. Telephone 3339

Order Buyer of Live Stock

L. H. McMURRAY

Indianapolis, Indiana

Order Buyers

HOGS and CATTLE

ARTHUR KNAPP & SONS

Office Phone: East 7926 - In the Alley: East 2443
National Stock Yards . . . Illinois

LIVE STOCK BUYERS

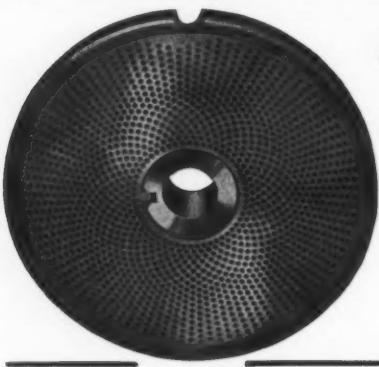
Hogs • Calves • Lambs

I. DUFFEY & SON CO.

LAGRO, INDIANA

Week ending November 28, 1936

Guaranteed for 10 Years—The Famous C-D TRIUMPH



Everlasting Plate

for All Makes of Meat Grinders

If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

Chas. W. Dieckmann



CD Cut-More Knives with changeable blades
—The OK Knives with changeable blades—
Superior OK reversible plates. We can furnish plates with any size holes desired from $\frac{1}{16}$ -inch up. Special designs made to order.

SPECIALTY MFRS. SALES CO.

2021 Grace St.
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BETTER SAUSAGE *at no extra cost with* **SAUSATONE!**

SAUSATONE gives a real boost in quality to sausage of all types. It maintains delicious flavor, it enhances appearance. It increases keeping qualities. It increases profits!

Whether you are selling on a top-quality basis, or working against a bitter competitive market, you need SAUSATONE! It's the best of binders, that makes the best of product—and it costs nothing to use!

Ask for samples!

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Grain Products Co.**

Decatur, Illinois

F.C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

BROKER PACKINGHOUSE PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange
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Grinders and Blenders of Fine Seasonings
SEND COUPON for PRICE LIST

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Please send me New Price List on Spice and Seasoning.

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Address _____

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add the touch that means so much

Legg's
OLD PLANTATION
SEASONINGS

"WORLD'S LARGEST BLENDERS OF FINE
SAUSAGE SEASONINGS." THERE MUST
BE A REASON. USE OLD PLANTATION
AND SEE FOR YOURSELF

A. C. LEGG PKG. CO.
BIRMINGHAM ALABAMA

Up and Down the

★ MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Nov. 28, 1896.)

Mexican cattle imported into the United States in September, 1896, totaled 4,705 head, coming through Arizona, Texas and California points of entry. (In September, 1936, cattle imported from Mexico totaled 5,818 head.)

Report of the Secretary of Agriculture stated that American cattle shipped to England arrived in such perfect condition "that there is neither need nor desire to further fatten them before killing."

Canadian pork packers reported to the board of tariff commissioners that pork packing in Canada had increased 50 per cent since 1881. Two-thirds of the hogs produced in that country were said to be consumed there.

Fancy steers from the fat stock show held at Madison Square Garden, New York, were purchased by Swarschild & Sulzberger Co. Some of the cattle exhibited were yearlings and were said to give promise of being great beef cattle "when fully matured."

Largest foreign shipment of machinery ever made by the Frick Company, Waynesboro, Pa., required eleven cars for transporting to the seaboard a complete refrigerating and ice making plant consigned to Johannesburg, South Africa.

Chattanooga Beef & Ice Co., Chattanooga, Tenn., was organized to pack beef and manufacture fertilizer and ice. Officers were J. W. Jones, president;

J. B. Cameron, secretary and J. W. Post, manager.

Armour and Company, G. H. Hammon Co., Cudahy Packing Co. and Nelson Morris & Co. established branch houses in Jacksonville, Fla.

Meat Packing 25 Years Ago

(From The National Provisioner, Dec. 2, 1911.)

J. Ogden Armour gave \$5,000 to manager B. H. Heide of the International Live Stock Exposition to be awarded as prizes to agricultural college students in livestock judging contests. For the show which opened on December 2 nine teams from colleges in the United States and teams from two colleges in Canada competed, this being the first time Canadian colleges participated in the event.

Annual report for 1911 of the collector of internal revenue declared that the oleomargarine tax law, which imposed a tax of 10c per pound on colored margarine and ½c on uncolored, affords more opportunity for fraud than any other statute with which the internal revenue bureau has to deal.

Trial of cases of meat packers at Chicago for alleged violation of the Sherman anti-trust act was deferred, to permit packers' appeal to the United States Supreme Court on December 4.

Annual report of Cudahy Packing Co. for year ended October 28, 1911, showed sales of \$87,803,856 and a profit of \$379,307 before dividends.

Geo. Kern, R. Kern and L. Kern, New York City, organized the firm of George Kern, Inc., with a capital stock of \$50,000, to manufacture sausage.

Sulzberger & Sons Co. put into operation its new wool pullery in Chicago, located at 41st St. and Ashland Ave., in connection with the main plant, and equipped to handle 4,000 to 4,500 skins daily.

C. A. Durr Packing Co., Utica, N. Y., installed a 35-ton York refrigerating machine.

Jacob Dold Packing Co.'s branch house at Utica, N. Y., was destroyed by fire.

President Joseph Allerdice, Indianapolis Abattoir Co., also president of the American Meat Packers Association, was in New York in the course of an inspection of the company's Eastern interests.

Chicago News of Today

Sparrer's Summer Sausage, Inc., has been incorporated to deal in meats at 1333 Fulton st., Chicago.

A. C. Sinclair, vice president, Kingan & Co., Indianapolis, Ind., was a visitor in Chicago during the week.

R. H. Cabell, president of Armour and Company, was a speaker at the annual convention of the Mississippi Valley Association, held in St. Louis, Mo., during the week. Mr. Cabell said that



PACKERS GATHER AT SEATTLE TO MEET INSTITUTE HEAD

Forty packinghouse representatives gathered at a recent luncheon meeting at the Rainier Club, Seattle, Wash., to discuss current problems and meet president Wm. Whitfield Woods of the Institute of American Meat Packers.

FRONT ROW (Left to right): Henry Coffin, J. C. Herberger, Meade Hadley, F. B. Carter, William Ellis, W. H. Smith, F. A. Danielson, Wm. Whitfield Woods, J. H. Moninger, O. B. Joseph, William Moran, C. C. Lawrence, Tom Carstens, L. E. McKendry, H. A. Kurtzman, Almon Ray Smith.

MIDDLE ROW: Max Mondschein, Leo Steinhauer, J. F. Unicum, Hugo Jassny, A. O. Nelson, F. S. Sandoz, Harold Ronquist, W. R. Grunewald, T. P. Maloney, O. R. Lucas, Emmett Shew, R. E. Pirie, L. R. Lahey, G. W. Haaker, J. R. Modahl.

REAR ROW (standing): M. S. Moss, Walter Watson, Herman Karlen, M. Gordon, Frank Forster, O. A. Dittbrenner, Louis Warren, Tom Kelley, E. A. Graves.



Egg Visibility Produces MORE Egg Sales

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HOW

*to cut the
MOST PROFIT
out of a hog*

**\$6.25
POSTPAID**

Foreign: U. S. Funds
Flexible Leather,
\$1.00 extra.

is a day-to-day problem that requires not only careful study of markets, but also full knowledge of how to find profits in a particular market situation. "PORK PACKING" contains many tests which will show whether you are cutting up the hog to yield the most profit. Filled from cover to cover with practical answers to pork packing problems, this 360-page volume will quickly repay you its cost many times over. Order your copy today.

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The most copied pump in America—Pomona. Why? Because at the outset, Pomona engineers started on bedrock with a fundamentally correct design. They believed they were right—built pumps—and owners proved they were right. Owners talked about the dependability and economy of Pomona Pumps. The reputation spread—all over the world. New factories had to be built to handle orders. An announcement of the opening of a complete new eastern plant will be made next month.

Every Pomona Pump sold helps to sell another. So today, Pomona Pumps are made in the largest turbine pump plant in the world by skilled artisans with long training.

The original policy of the Pomona Pump Co. is still effective—to make pumps that will lift the most water at the least overall cost and keep on doing it dependably for the longest time. Beyond that, to insure performance by maintaining an international service organization to render prompt help—anywhere—whenever needed, from any cause.

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Importers and Exporters of
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Wilmington Provision Company
TOWER BRAND MEATS
Slaughterers of Cattle, Hogs,
Lambs and Calves
U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

WHITE line of
SPLITTERS-CLEAVERS

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—because they are high-grade tools and the Americans prefer strength of high-grade tools.

Splitters have cutting edges of hardened alloy steel. All-use cleavers of forged solid steel.

See your dealer or order direct.

L. & J. White Division, Buffalo

SIMONDS WORDEN WHITE CO.
OFFICE DAYTON, OHIO
Factories at DAYTON-BUFFALO-CLEVELAND-BELOIT

the United States, with its high wages and high costs, which naturally go with a high standard of living, gradually priced itself out of the export market. He felt there was hope for reviving this country's foreign trade—if not in foodstuffs, then in manufactured goods which increased employment, and in turn made a better domestic market for meats and other foods.

President Wm. Whitfield Woods, Institute of American Meat Packers, returned this week from a trip to Southwestern, Pacific Coast and Northwestern points.

Countrywide News Notes

A. & K. Sausage Co. has been started at Coffeyville, Kan., by Gus Kiefer and H. A. Alter. The firm will manufacture sausage and luncheon meats and will distribute pork products through the surrounding territory.

George F. Hertlein has purchased the Weber sausage factory, Charlotte, N. C., and plans enlargements and improvements.

H. A. Beckman, manager, Chattanooga, Tenn., branch of Geo. A. Hormel & Co., has been made manager of the New Orleans branch, succeeding R. A. Bresette, who is going into private business in that city. A. G. Barnes, of the Hormel staff at Birmingham, Ala., becomes manager at Chattanooga.

Over 1,500 meat dealers and civic officials visited the new Armour and Company wholesale market at Kansas City, Kan., for its recent formal opening. The new market, a consolidation of old Fowler and Armour markets, increases capacity about 50 per cent. H. B. Mason is manager and Charles Bullock is associate manager.

Charles E. Roth, well-known packinghouse products broker operating as the Interstate Sales Co., Cincinnati, O., entertained his Cincinnati packer friends at a complimentary luncheon at his new offices, 1029 Freeman St., on November 19. Charley is a famous host, as his friends in the old days of the packers' association well remember. Among his guests on this occasion were H. Harold Meyer and George Schlereth, H. H. Meyer Packing Co.; Elmore, Fred and William Schroth, J. & F. Schroth Packing Co.; Louis W. and Albert Kahn, E. Kahn's Sons Co.; Charles Hauck and Albert Goering, Ideal Packing Co.; Harry and Wm. Maescher, Maescher & Co.; Henry Moellering and George Lohrey, Lohrey & Moellering; Armin Sander and Howard Fenker, A. Sander Packing Co.; Jacob Vogel, Albert Hunke and James McKinney.

Swift & Company's new branch house at New Orleans, La., was dedicated on November 16, with open house for wholesale and retail meat dealers. The ceremonies continued through the first part of the week, when the general public was welcomed. The new branch is reported to be the largest in the South, and includes a sales distributing unit and

sausage manufacturing department, with facilities for meat smoking and ham cooking. A. H. Joiner, district branch house manager for Swift, was present at the opening. L. G. McGee is manager of the new branch.

may be considered. One faction in the Association is strongly recommending the sale of this plant, while another feels that the fat rendering activities should be continued.

New York News Notes

President Edward Foss Wilson, superintendent A. H. Kreuder of the motor transportation department, and Russell M. Smith, dog food department, Wilson & Co., Chicago, were visitors to New York last week.

J. I. Russell and Mrs. Russell are basking in the Florida sun at Miami Beach, where they will spend the winter. Mr. Russell prior to his retirement was district manager for Wilson & Co. at Boston and New York.

R. E. Pearsall, vice president in charge of produce, Armour and Company, Chicago, visited New York last week.

E. N. Sturman, vice president, Flavor Sealed division, Geo. A. Hormel & Co., Austin, Minn., was a visitor to New York last week.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended November 21, 1936, were as follows: Meat—Brooklyn, 7 lbs.; Manhattan, 405 lbs.; Total, 412 lbs. Poultry—Brooklyn, 1,110 lbs.; Manhattan, 149 lbs.; Total, 1,259 lbs.

With an insufficient number of shares represented at the recent meeting of the New York Butchers Calfskin Association only informal discussions were held and another meeting has been scheduled for November 30. It is hoped that a quorum can be secured at that time, so that the pending offer of \$40,000 for the association's rendering plant

VETERANS WITH IDEAS

More than 250 years of service in the meat packing industry were represented by five men who met in the office of Myrick D. Harding, assistant general manager of Armour and Company's plants, just previous to the recent packers' convention.

Mr. Harding completed 50 years of service in the industry last June. He began work in Kansas City when he was 11 years old and became a full-fledged butcher at 14. Mr. Harding is noted throughout the industry for his development of a dry rendering system which has been one of the most important factors in eliminating objectionable odors at the stockyards.

Meeting with Mr. Harding was James Lonergan who completed 50 years service with Armour last month and was noted for the skill with which he manipulated a nine-pound cleaver in the pork cutting department. Before this hand operation was replaced by an electric cutter Mr. Lonergan's work was observed and remarked upon by such notables as Clemenceau, war time Premier of France, Lord and Lady Astor, Lady Diana Manners, Venizelos, famous Greek Premier, Generals Joffre, Foch and Diaz, Rudolph Valentino, the former King of Siam and the Crown Princes of Sweden and Rumania.

Other 50-year men are Charles Klaus, expert sausage maker; John Hurley, beef butcher; and Sam Simons, sheep butcher. All of these Armour men were presented with gold medals of recognition at the Institute convention.



250 YEARS OF PACKINGHOUSE SERVICE

Four packinghouse workers, in the industry for half a century, meet with Myrick D. Harding, also a 50-year man, at Armour and Company's office in the Union Stockyards. Mr. Harding is assistant general manager of all Armour plants and is responsible for development of several improved packinghouse processes. STANDING (left to right)—Sam Simons, John Hurley, Charles Klaus and James Lonergan. SEATED—M. D. Harding.

GOVERNMENT GRADED MEAT

Meat graded by the U. S. Bureau of Agricultural Economics during October, 1936, with comparisons, is reported as follows:

	Oct., 1936	10 mos. '36	10 mos. '35
	lbs.	lbs.	lbs.
Fresh and frozen:			
Beef	39,309,758	375,733,378	230,237,581
Veal and calf	411,836	2,951,435	2,348,471
Lamb and mutton	1,778,441	14,985,145	14,640,249
Pork	244,428	1,906,408	2,073,736
Cured:			
Beef	120,042	1,084,711	625,161
Pork	1,182,274	11,568,350	5,849,176
Sausage including ground meat	3,539,535	27,697,484	14,956,137
Other meats and lard	190,175	1,628,775	1,264,761
Total	46,777,389	440,775,086	262,015,272

NEWS OF THE RETAILERS

A. D. Schumacher, Oconto, Wis. opened super-market, Park ave. and Main St.; equipment includes a 10x20 ft. refrigerator with 26 ft. additional refrigerated counter space.

V. R. Cooter opened meat market at 308 Whitewater st., Whitewater, Wis.

Wissman's Market has been opened at 957 Cole st., and Geary Boulevard Kosher Market at 5701 Geary blvd., San Francisco, Cal.

Gilbert B. Hay has purchased West Hill Market, 4719 California ave., Seattle, Wash., from Gustav A. Stelznev.

Red & White Meat Market has opened for business at Haslett, Mich.

Anthony Bauer will open meat market at 3072 N. 27th st., Milwaukee, Wis.

Public Market, S. Centre st., Pottsville, Pa., opened new meat market with modern improvements and new refrigeration plant.

A. Kingsrud opened meat market business at 3601 E. Lake st., Minneapolis, Minn.

H. E. Froemming sold out meat business to Wessel Haack, Parkersburg, Ia.

Leo Pritzker bought Robert Street Meat Market at 450 Robert st., St. Paul, Minn.

MEAT COOKING STUDIES

Home economics authorities in the field of meat cookery met in conference on November 5 and 6 at the Palmer House, Chicago, to discuss various projects under way in this field and outline plans for the future. Majority of those in attendance are members of the committee of meat cookery of the National Cooperative Meat Investigations. This cooperative study, sponsored by the National Live Stock and Meat Board, is carried on at a score or more of agricultural experiment stations and the United States Department of Agriculture. Every phase of the subject of meat is considered in this study from production to the cooking of the finished product.

Presiding as chairman of the conference was Miss Alice Child, associate pro-

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on November 25, 1936:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, 300-500 lbs. ¹ :				
Choice	\$16.50@17.50			
Good	15.00@16.50			
Medium	9.50@13.00			\$11.00@13.50
Common (plain).....	8.00@ 9.50		10.00@11.00	
STEERS, 500-600 lbs.:				
Prime	17.00@18.00			
Choice	16.00@17.00			18.00@19.00
Good	13.00@16.00			15.50@18.00
Medium	9.50@13.00			11.00@13.50
Common (plain).....	8.00@ 9.50		10.00@11.00	10.00@12.00
STEERS, 600-700 lbs.:				
Prime	16.50@17.50			
Choice	15.50@16.50			15.50@18.50
Good	12.50@15.50			15.00@17.00
Medium	10.00@12.50	\$11.50@13.50	11.00@13.50	12.00@15.00
STEERS, 700 lbs. up:				
Prime	15.50@16.50			
Choice	14.50@15.50			18.50@19.00
Good	12.50@14.50			18.50@18.00
COWS:				
Good	9.00@10.00			10.00@11.00
Medium	8.50@ 9.00			9.00@10.00
Common (plain).....	8.00@ 8.50		8.00@ 8.50	8.00@ 9.00
Fresh Veal:				
VEAL ² :				
Choice	13.00@14.00			
Good	12.00@13.00			15.00@16.00
Medium	10.50@12.00			14.00@15.00
Common (plain).....	9.00@10.50			12.00@14.00
CALF ² ³ :				
Good	9.50@10.50			11.00@12.00
Medium	8.50@ 9.50			10.00@11.00
Common (plain).....	8.00@ 8.50			8.00@10.00
Fresh Lamb and Mutton:				
LAMBS, 38 lbs. down:				
Choice	13.50@14.50			
Good	12.50@13.50			14.00@15.00
Medium	11.50@12.50			13.00@14.00
Common (plain).....	10.50@11.50			11.50@13.00
LAMBS, 39-45 lbs.:				
Choice	13.50@14.50			
Good	12.50@13.50			14.00@14.50
Medium	11.50@12.50			13.00@14.00
LAMBS, 46-55 lbs.:				
Choice	12.50@13.50			
Good	12.00@13.00			12.50@14.00
MUTTON, Ewe, 70 lbs. down:				
Good	6.50@ 8.00			
Medium	5.50@ 6.50			7.00@ 8.00
Common (plain).....	5.00@ 5.50			5.00@ 6.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.....	16.00@17.50			
10-12 lbs. av.....	16.00@17.50			17.00@18.00
12-15 lbs. av.....	16.00@17.00			16.50@17.50
16-22 lbs. av.....	15.50@16.00			15.50@16.50
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.....	14.00@15.00			15.00@16.00
PICNICS:				
6-8 lbs. av.....		15.00@15.50		
BUTTS, Boston Style:				
4-8 lbs. av.....	16.00@17.00			17.00@18.00
SPARE RIBS:				
Half sheets	12.00@13.00			
TRIMMINGS:				
Regular	11.00@11.50			
¹ Includes heifers, 450 lbs. down, at Chicago.				² Includes "skins on" at New York and Chicago.
³ Includes sides at Boston and Philadelphia.				

fessor of home economics at the University of Minnesota. Others attending were Dr. Louise Stanley, chief of the Bureau of Home Economics of the U. S. Department of Agriculture; Miss Gladys Vail, Kansas State College; Miss Lucy Alexander, U. S. Department of Agriculture; Miss Jessie Alice Cline, Uni-

versity of Missouri; Miss Matilda Peters, University of Nebraska; Dr. W. Lee Lewis, Institute of American Meat Packers; Miss Esther Latzke, formerly of North Dakota Agricultural College; Miss Belle Lowe of Iowa State College, and Miss Inez S. Willson, National Live Stock and Meat Board.

bureau of
5, 1936:
PHILA.

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8.00@19.00
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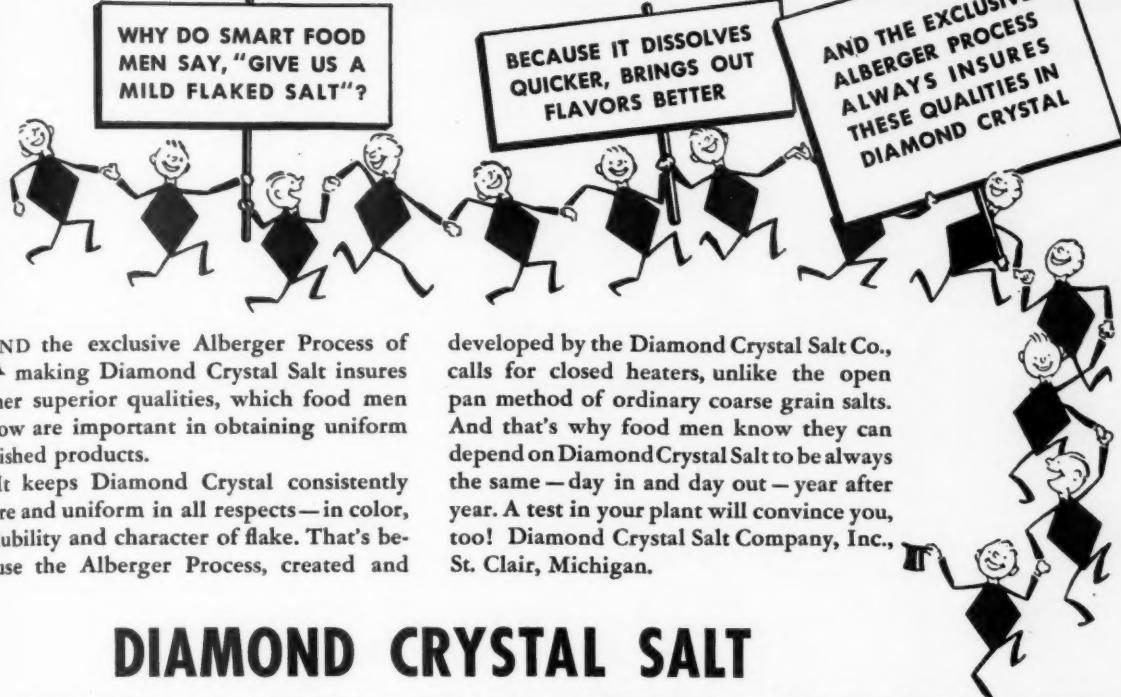
5.00@16.50

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and Chicago.

Matilda
; Dr. W.
can Meat
formerly
College;
College,
nal Live

visioner



AND the exclusive Alberger Process of making Diamond Crystal Salt insures other superior qualities, which food men know are important in obtaining uniform finished products.

It keeps Diamond Crystal consistently pure and uniform in all respects—in color, solubility and character of flake. That's because the Alberger Process, created and

developed by the Diamond Crystal Salt Co., calls for closed heaters, unlike the open pan method of ordinary coarse grain salts. And that's why food men know they can depend on Diamond Crystal Salt to be always the same—day in and day out—year after year. A test in your plant will convince you, too! Diamond Crystal Salt Company, Inc., St. Clair, Michigan.

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UNIFORM IN COLOR...PURITY...DRYNESS...SOLUBILITY...SCREEN ANALYSIS...CHEMICAL ANALYSIS...CHARACTER OF FLAKE



The name "STANGE" or the trademark "Peacock Brand" is your guarantee of perfect satisfaction in meat packer and sausage manufacturers' specialties. Made according to tried and tested formulas, these products offer advantages that no other product can equal. To give your sausage and specialties a guarantee of quality, use these products with a guarantee of quality.

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Peacock Brand Certified Red Casing Colors

Premier Curing Salt Baystoen San Close
Meat Branding Inks—Violet and Brown

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2536-40 W. Monroe St., Chicago
Western Branch, 923 E. 3rd St., Los Angeles

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IF YOU WANT THE BEST STOCKINETTE, QUICKEST SERVICE and COOPERATION

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INC.

222 W. Adams St., Chicago

Selling Agent

THE ADLER CO.
CINCINNATI

Safe, Sure Stocknette Service

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef

Week ended Nov. 25, 1896.

Prime native steers—

400-600 @18@18

600-800 @17@18

800-1000 @17@18

Good native steers—

400-600 @17@18

600-800 @17@18

800-1000 @16@18

Medium steers—

400-600 @15@16

600-800 @15@16

800-1000 @15@16

Heifers, good, 400-600 @16@18

Cows, 400-600 @10@10

Hind quarters, choice @22

Fore quarters, choice @15

Beef Cuts

Steer loins, prime @30

Steer loins, No. 1 @28

Steer loins, No. 2 @27

Steer short loins, prime @40

Steer short loins, No. 1 @33

Steer short loins, No. 2 @32

Steer loin ends (hips) @24

Steer loin ends, No. 2 @23

Cow loins @16

Cow short loins @13

Cow loin ends (hips) @15

Steer rib, prime @23

Steer ribs, No. 1 @20

Steer ribs, No. 2 @19@18

Cow ribs, No. 2 @12

Cow ribs, No. 3 @10

Steer rounds, prime @16@15

Steer rounds, No. 1 @15@14

Steer rounds, No. 2 @15

Steer chuck, prime @13@12

Steer chuck, No. 1 @12@11

Steer chuck, No. 2 @12@11

Cow rounds @10@9

Cow chuck @9@8

Steer plates @10@9

Medium plates @10

Briskets, No. 1 @13

Steer navel ends @10@9

Cow navel ends @7@6

Fore shanks @9

Hind shanks @6

Strip loins, No. 1, bals. @60

Strip loins, No. 2, bals. @50

Sirloin butts, No. 1 @27

Sirloin butts, No. 2 @18

Beef tenderloins, No. 1 @60

Beef tenderloins, No. 2 @40

Rump butts @11@12

Flank steaks @22

Shoulder clods @12@14

Hanging tenderloins @12

Insidies, green, 6@8 lbs. @13

Outsides, green, 5@6 lbs. @13

Knuckles, green, 5@6 lbs. @13

Beef Products

Brains (per lb.) @7

Hearts @10

Tongues @18

Sweetbreads @17

Ox-tail, per lb. @10

Fresh tripe, plain @9

Fresh tripe, H. C. @11@12

Livers @19

Kidneys, per lb. @10

Veal

Choice carcass @13 @15

Good carcass @11 @12

Good saddles @16 @18

Good racks @12 @13

Medium racks @9

Veal Products

Brains, each @9@12

Sweetbreads @35 @45

Calf livers @45

Lamb

Choice lambs @15

Medium lambs @16

Choice saddles @18

Medium saddles @16

Choice fore @12

Medium fore @10

Lamb frics, per lb. @29

Lamb tongues, per lb. @15

Lamb kidneys, per lb. @20

Mutton

Heavy sheep @6

Light sheep @8

Heavy saddles @8

Light saddles @10

Heavy fore @4

Light fore @6

Mutton legs @11

Mutton loins @8

Mutton stew @5

Sheep tongues, per lb. @12@12

Sheep heads, each @10

Pork

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@17 1/2	@22 1/2
Picnic shoulders @44	@14	@17
Skinned shoulders @44 1/2	@14 1/2	@17
Tenderloins @30	@30	@35
Spare ribs @12	@12	@16 1/2
Back fat @12	@12	@17 1/2
Boston butts, cellar trim, 2@4	@17	@19
Boneless butts, cellar trim, 2@4	@23	@24
Hocks @10	@10	@13
Neck bones @12	@12	@15
Slip bones @13	@13	@14
Blade bones @11	@11	@14
Pigs' feet @5	@5	@6
Kidneys, per lb. @9	@9	@10
Livers @9 1/2	@9 1/2	@11
Brains @8	@8	@9
Ears @6	@6	@7
Snouts @8	@8	@13
Heads @8	@8	@11
Chitterlings @7	@7	@8 1/2

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@25	
Country style sausage, fresh in link	@20 1/2	
Country style sausage, smoked	@22 1/2	
Frankfurters, in sheep casings	@22 1/2	
Bologna in beef bunges, choice	@16 1/2	
Bologna in beef middles, choice	@17 1/2	
Liver sausage in hog bungs	@17 1/2	
Head cheese @18 1/2	@18 1/2	
New England luncheon specialty	@21 1/2	
Minced luncheon specialty, choice	@18 1/2	
Tongue sausage @27	@27	
Blood sausage @16 1/2	@16 1/2	
Souse @18 1/2	@18 1/2	
Polish sausage @22 1/2	@22 1/2	

DRY SAUSAGE

Cervelat, choice, in hog bungs	@39	
Thuringer cervelat	@24	
Farmer	@23	
Holsteiner	@33	
B. C. Salami, choice	@53	
B. C. Salami, choice, in hog bungs	@53	
B. C. Salami, new condition	@16	
Frisean, choice, in hog middles	@20 1/2	
Genoa style salami, choice	@35	
Pepperoni @31	@31	
Mortadella, new condition	@19	
Capicola @44	@44	
Italian style hams @27	@27	
Virginia hams @42	@42	

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings @11		
Special lean pork trimmings @14 1/2		
Pork cheek meat @10 1/2		
Pork hearts @12 1/2		
Pork livers @7		
Native boneless bull meat (heavy) @10 1/2		
Shank meat @9		
Boneless chuck @9 1/2		
Beef trimmings @8 1/2		
Dressed canners, 350 lbs. and up. @7 1/2		
Dressed cutter cows, 400 lbs. and up. @7 1/2		
Dr. bologna bulls, 600 lbs. and up. @8 1/2		
Pork tongues, canner trim, 8 P. @12 1/2		

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—	\$6.50	
Small tins 2 to crate		
Frankfurt style sausage, in sheep casings—	\$7.50	
Small tins, 2 to crate		
Smoked link sausage, in hog casings—	\$6.75	
Small tins, 2 to crate		

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.50	
Lamb tongue, short cut, 200-lb. bbl.	51.50	
Regular tripe, 200-lb. bbl.	17.50	
Honeycomb tripe, 200-lb. bbl.	20.00	
Pocket honeycomb tripe, 200-lb. bbl.	21.00	

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@16%	
Clear bellies, 18@20 lbs.	@16%	
Rib bellies, 25@30 lbs.	@16%	
Fat backs, 10@12 lbs.	@10%	
Fat backs, 14@16 lbs.	@11%	
Regular plates	@12%	
Jowl butts	@11%	

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	25	@26
Fancy skd. hams, 14@16 lbs., parchment paper	26 1/2	@27
Standard reg. hams, 14@16 lbs., plain	23	@24
Picnics, 4@8 lbs., short shank, plain	19	@20
Picnics, 4@8 lbs., long shank, plain	18	@19
Fancy bacon, 6@8 lbs., parchment paper	27 1/2	@28
Standard bacon, 6@8 lbs., plain	23	@24
No. 1 chief ham, smoked		
Inside, 8@12 lbs.	30	@31
Outside, 5@9 lbs.	27	@28
Cooked hams, choice, skin on, fatted	28	@29
Cooked hams, choice, skinless, fatted	24	@25
Cooked picnics, skin on, fatted	27	@28

LARD

Prime steam, cash, f.d. Trade	8	@11.82 1/2
Prime steam, loose, f.d. Trade	8	@11.37 1/2
Refined lard, tierces, f.o.b. Chgo.	12	@12%
Kettle rend. tierces, f.o.b. Chgo.	12	@13%
Lard, kettle rendered, tierces, f.o.b. Chicago	12	@13%
Neutral, in tierces, f.o.b. Chicago	12	@13%
Compound, veg., tierces, c.a.f.	12	@12%

OLEO OIL AND STEARINE

Extra oleo oil	11 1/2	@11 1/2
Prime No. 2 oleo oil	10 1/2	@11
Prime oleo stearine, edible	9	@9
Edible tallow	8 1/2	@9
Prime packed tallow	7 1/2	@8
No. 1 tallow, 10% f.f.a.	7 1/2	@7 1/2
Special tallow	7 1/2	@7 1/2
Choice white grease	7 1/2	@7 1/2
A-White grease, maximum 4% acid	7 1/2	@7 1/2
B-White grease, maximum 5% acid	7 1/2	@7 1/2
Yellow grease, 10@15 %	7 1/2	@7 1/2
Brown grease, 40% f.f.a.	7 1/2	@7 1/2

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	8 1/2	@8 1/2
Valley points, prompt		
White deodorized, in bbls., f.o.b. Chgo.	10 1/2	@11
Black deodorized		
Prime W. S.	12	@12
Extra W. S.	12	@12

CURING MATERIALS

Cwt. Sacks.

Nitrite of soda (Chgo., whse stock):	
1 to 4 bbls. delivered in Chicago.....	\$9.40
5 or more bbls. delivered in Chicago.....	9.25
Supplied 1 to 4 bbls. f.o.b. N.Y.:	
Dbl. refined granulated.....	6.25
Small crystals.....	7.25
Medium crystals.....	7.62½
Large crystals.....	8.00
Dbl. refd. gran. nitrate of soda.....	3.62½
Salt, per ton, in minimum car of 80,000 lbs., per ton, f.o.b. Chicago:	
Granulated.....	\$ 6.996
Medium, undried.....	9.496
Medium, dried.....	9.996
Roc.....	6.782
Sugar:	
Raw, 96 basis, f.o.b. New Orleans.....	6.382
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%)	@4.80
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.30
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.20
Dextrose, in car lots, per cwt.....	@3.72

SPICES

(Basic Chicago, original bbls., bags or bales.)

	Whole.	Ground.	Per lb.	Per lb.
Allspice, Prime.....	17½	19		
Reafted.....	18	19½		
Chili Pepper, Fancy.....	..	21½		
Chili Powder, Fancy.....	21	..		
Cloves, Amboyna.....	22	26		
Madagascar.....	17½	20½		
Zanzibar.....	17	20		
Ginger, Jamaica.....	17	19½		
African.....	16	17½		
Mace, Fancy Banda.....	68	73		
East India.....	63	68		
E. I. & W. I. Blend.....	..	62		
Mustard Flour, Fancy.....	..	22½		
No. 1.....	15	..		
Nutmeg, Fancy Banda.....	25	..		
East India.....	20½	..		
E. I. & W. I. Blend.....	19	..		
Paprika, Extra Fancy.....	23½	..		
Fancy.....	23½	..		
Hungarian.....	20	..		
Pepino, Sweet Red Pepper.....	20½	..		
Pimexio (220-lb. bbls.).....	23½	..		
Pepino, Green.....	21½	..		
Red Pepper, No. 1.....	16	24		
Pepper, Black Aleppy.....	10	11½		
Black Lampong.....	6	7½		
Black Tellicherry.....	10½	12		
White Java Muntok.....	10	12½		
White Singapore.....	12	..		
White Packers.....	11½	..		

SEEDS AND HERBS

Ground
for
Sausage.

	Whole.	Sausage.
Caraway Seed.....	10	12
Celery Seed, French.....	22	26
Comino Seeds.....	12	14½
Coriander Morocco Bleached.....	8	..
Coriander Morocco Natural No. 1.....	6½	8½
Mustard Seed, Cal. Yellow.....	9	11
American.....	8	10
Marjoram, French.....	21	25
Oregano.....	12½	15
Sage, Dalmatian, Fancy.....	9½	11½
Dalmatian No. 1, Fancy.....	9	10½

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@ 16
Domestic rounds, 140 pack.....	@ 28
Export rounds, wide.....	@ 38
Export rounds, medium.....	@ 25
Export rounds, narrow.....	@ 35
No. 1 weasands.....	@ 05
No. 2 weasands.....	@ 03½
No. 1 bungs.....	@ 12
No. 2 bungs.....	@ 09
Middles, regular.....	@ 30
Middles, select, wide, 2½ in. and over.....	@ 45
Dried bladders:	
12-15 in. wide, flat.....	.70
10-12 in. wide, flat.....	.60
8-10 in. wide, flat.....	.45
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.45
Narrow, special, per 100 yds.....	2.35
Wide, per 100 yds.....	2.25
Extra wide, per 100 yds.....	1.30
Export hams.....	.25
Large prime, orange.....	.19
Medium prime bungs.....	.13
Small prime bungs.....	.09½
Middles, per set.....	.18
Stomachs.....	.08

COOPERAGE

Ash pork barrels, black hoops.....	\$1.35	@1.37½
Ash pork barrels, galv. hoops.....	1.42½	@1.45
Oak pork barrels, galv. hoops.....	1.25	@1.27½
Oak pork barrels, galv. hoops.....	1.32½	@1.35
White oak barrel tiers.....	2.17½	@2.20
Red oak barrel tiers.....	1.92½	@1.95
White oak barrel tiers.....	2.02½	@2.05

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good.....	\$ @10.25
Steers, medium to good.....	9.50@ 9.60
Steers, medium.....	@ 9.00
Cows, good.....	6.00@ 6.25
Cows, common to medium.....	4.50@ 5.50
Bulls, sausage.....	4.50@ 5.75

LIVE CALVES

Vealers.....	\$12.00 down
Calves, good, 250 lbs.....	@ 7.25
Calves, common to medium.....	5.50@ 6.75

LIVE LAMBS

Lambs, good to choice.....	\$ 9.50@ 9.75
Lambs, medium.....	@ 8.00
Sheep, ewes, good to choice.....	4.25@ 5.25

LIVE HOGS

Hogs, good to choice, 189 lbs.....	\$ @ 9.80
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DRESSED BEEF

CITY DRESSED.

Choice, native, heavy.....	18 @ 19
Choice, native, light.....	18½ @ 19½
Native, common to fair.....	16½ @ 17½
Native steers, 600@800 lbs.....	17½ @ 18½
Native choice yearlings, 440@600 lbs.....	18 @ 19
Good to choice heifers.....	15 @ 16
Good to choice cows.....	13 @ 14
Common to fair cows.....	11 @ 12
Fresh bologna bulls.....	11 @ 11½

BEEF CUTS

Western.

City.

	Western.	City.
No. 1 ribs.....	21 @ 23	22 @ 24
No. 2 ribs.....	19 @ 20	20 @ 21
No. 3 ribs.....	17 @ 18	17 @ 19
No. 1 loins.....	23 @ 26	24 @ 27
No. 2 loins.....	23 @ 25	24 @ 27
No. 3 loins.....	18 @ 21	21 @ 23
No. 1 hinds and ribs.....	19 @ 21	19 @ 21
No. 2 hinds and ribs.....	17 @ 18½	17½ @ 18½
Bolognias.....	11 @ 12	12 @ 13
No. 1 rounds.....	15 @ 16	16 @ 17
No. 2 rounds.....	15 @ 16	15 @ 16
No. 3 rounds.....	14 @ 15	14 @ 15
No. 1 chuck.....	17 @ 18	16 @ 17
No. 2 chuck.....	16 @ 17	15 @ 16
No. 3 chuck.....	15 @ 16	14 @ 15
Bolognias.....	11 @ 12	12 @ 13
Rolls, reg. 6@8 lbs. av.....	23 @ 25	24 @ 26
Rolls, reg. 4@6 lbs. av.....	18 @ 20	19 @ 21
Tenderloins, 4@6 lbs. av.....	50 @ 60	52 @ 62
Tenderloins, 5@6 lbs. av.....	50 @ 60	52 @ 62
Shoulder clods.....	12 @ 14	13 @ 15

DRESSED VEAL

Good.....	13½ @ 14½
Medium.....	12½ @ 13½
Common.....	10 @ 12½

DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	15½ @ 16½
Lambs, good.....	14½ @ 15½
Lambs, medium.....	13 @ 14½
Sheep, good.....	7 @ 10
Sheep, medium.....	5 @ 7

DRESSED HOGS

Hogs, good and choice (90-140 lbs.)	... \$13.25 @ 14.25
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FRESH PORK CUTS

Pork loins, fresh, Western.....	10 @ 12 lbs. av.....	17 @ 18
Pork tenderloins, fresh.....	30 @ 32	31 @ 33
Pork tenderloins, frozen.....	30 @ 32	31 @ 33
Shoulders, Western, 10@12 lbs. av.....	15 @ 16	16 @ 17
Butts, boneless, Western.....	18 @ 19	19 @ 20
Butts, boneless, Western.....	17 @ 18	18 @ 19
Hams, Western, fresh, 6@8 lbs. av.....	20 @ 22	21 @ 23
Picnic hams, West., fresh, 6@8 lbs. av.....	15 @ 16	16 @ 17
Pork trimmings, extra lean.....	17 @ 18	18 @ 19
Pork trimmings, regular 50% lean.....	13 @ 13½	14 @ 14½
Spareribs.....	13 @ 14	14 @ 15
Regular hams, 8@10 lbs. av.....	23½ @ 24	24 @ 25
Regular hams, 10@12 lbs. av.....	23½ @ 24	24 @ 25
Regular hams, 12@14 lbs. av.....	23½ @ 24	24 @ 25
Skinned hams, 10@12 lbs. av.....	25½ @ 26	26 @ 27
Skinned hams, 12@14 lbs. av.....	26 @ 27	27 @ 28
Skinned hams, 16@18 lbs. av.....	25½ @ 26	26 @ 27
Skinned hams, 18@20 lbs. av.....	25 @ 26	26 @ 27
Plenics, 4@6 lbs. av.....	18 @ 19	19 @ 20
Plenics, 6@8 lbs. av.....	18 @ 19	19 @ 20
City pickled bellies, 8@12 lbs. av.....	22 @ 24	23 @ 25
Bacon, boneless, Western.....	26 @ 27	27 @ 28
Bacon, boneless, city.....	26 @ 27	27 @ 28
Rolllettes, 8@10 lbs. av.....	21 @ 22	22 @ 23
Beef tongue, light.....	21 @ 22	22 @ 23
Beef tongue, heavy.....	23 @ 24	24 @ 25

FANCY MEATS

Fresh steer tongues, untrimmed.....	14¢ a pound
Fresh steer tongues, l. c. trimmed.....	28¢ a pound
Sweetbreads, beef.....	35¢ a pound
Sweetbreads, veal.....	70¢ a pound
Beef kidneys.....	12¢ a pound
Mutton kidneys.....	4¢ each
Livers, beef.....	26¢ a pound
Oxtails.....	16¢ a pound
Beef hanging tenders.....	23¢ a pound
Lamb fries.....	12¢ a pair

BUTCHERS' FAT

Shop fat.....	@ 3.25 per cwt.
Breast fat.....	@ 3.75 per cwt.
Edible suet.....	@ 5.25 per cwt.
Inedible suet.....	@ 4.25 per cwt.

BONES AND HOOFs

	Per ton.
Round shins, heavy.....	\$75.00
Light.....	60.00
Flat shins, heavy.....	55.00
Light.....	50.00
Hoof.....	75.00
Black and striped hoofs.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.

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Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Salesman, Executive

Available now, salesman and executive, experienced in managing packers' manufacturing branches and small packing plant. Can sell and direct sales of full line. Age 52. W-575, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Provision Man

Provision man now employed wants change. Has 14 years' experience with one packer, handling fresh pork and provisions. What have you to offer? Willing to go anywhere for right position. W-574, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Salesman

Available at once, packinghouse salesman to sell full line of packinghouse products in New York metropolitan area. Now successfully selling wholesale and retail trade. W-579, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Superintendent

Many years experience, both large and small plants. Thorough knowledge of all beef and pork operations, curing, sausage manufacturing, tank room, both wet and dry rendering. Capable of taking complete charge, relieve owner of all detail. Furnish evidence of successful record. Reliable references. W-580, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Meat Processing

Meat processing expert with practical and technical experience in plant control, specializing in meat canning, will be available January 1. Graduate chemist with 4 years' plant experience. W-581, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

A-1 sausage foreman desires connection with large or small concern. Long years experience. A-1 on losses. Married. Will go anywhere. W-569, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Working Sausage Foreman

Position wanted by expert sausagemaker, German, with several years' experience. My varied experience in both large and small plants and under different atmospheric conditions enables me to give you sound advice and run your sausage department profitably. Give me a trial. Location immaterial. W-571, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Killing Foreman

Wanted, experienced killing foreman, able to handle hogs, cattle and sheep. Must be thoroughly competent and reliable or do not answer. Small western packer. W-582, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Manager

Man capable of assuming management of wholesale meat market catering to hotels, restaurants, institutions, etc., doing \$500,000 annual business. Some investment preferred, but not compulsory; or will sell capable man interest as partner. W-577, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Chemist

Meat packing company has a position for a graduate chemist whose major experience has been in the meat packing field. All applicants are requested to give complete information regarding themselves in their reply. W-566, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Beef Man

To manage an eastern beef killing plant. Must know how to buy cattle, and supervise killing operations. Also must know dressed beef, cutting operations and beef selling. Give experience and references. W-567, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Plant for Sale

Wholesale Meat Company

For sale, wholesale meat company doing half million dollar business annually catering to hotels, restaurants, institutions, etc. Good money maker. Owner wishes to retire. Would consider selling part to man capable of assuming management. FS-578, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Curing Vats

For sale, quantity of standard curing vats \$3.00 each F.O.B. eastern shipping point. FS-576, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

Press and Hog

For sale, 500-ton Dunning & Boschert hydraulic press, 30-in. curb, complete with pump. Also Mitts-Merrill hog No. 15 CR, 1200 R.P.M., complete with 60-H.P. motor direct connected. FS-551, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Packinghouse Equipment

Used but in good condition:
6 No. 8 Sturtevant Blowers with 12" discharge.
3 6 x 4 x 6 Duplex Inserted Liner Type Steam Pumps.

26 Brecht Lard Drums. Made of Galv. Steel with iron hoops, 24 in. diam. x 30 in. long.

50 Hogheads or curing vats. Made of wood with iron hoops, 36 in. diam. x 42 in. long.

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For full particulars, descriptions and prices, write to: GEORGE H. ALLEN
P. O. Box 426 Lancaster, Ohio

Packinghouse Machinery

For sale, 1 No. 57-T "Buffalo" self-emptying silent cutter; 1 No. 43-T "Buffalo" self-emptying silent cutter; 1 No. 43-B "Buffalo" silent cutter; 1 No. 38 "Buffalo" silent cutter; 1 No. 32 "Buffalo" silent cutter; one 250-lb. "Buffalo" stuffer; one 500-lb. "Buffalo" stuffer; one 1000-lb. "Buffalo" mixer; one 700-lb. "Buffalo" mixer; one 400-lb. "Buffalo" mixer. The machines listed are all second-hand but thoroughly reconditioned. FS-556, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Used Equipment for Sale

Two 4 ft. x 9 ft. Mechanical Mfg. Co. Lard Rolls; two 6 ft. x 40 ft. Direct-Heat Rotary Dryers; one Albright-Nell 2½ ft. x 5 ft. Jacketed Dryer; 3 Bartlett & Snow Jacketed Digesters or Tankage Dryers; 2 No. 1 Anderson Oil Expellers; 1 No. 3 CV Mitts & Merrill hog; one 24 in. x 20 in. Type "B" Jeffrey Hammer Mill; one 24 in. x 16 in. Gruendler hammer mill; 2 Jay-Bee Hammer Mills, No. 2, No. 3, for Cracklings; Two Mechanical Mfg. Co. Double Arm Meat Mixers; 1 Hottmann Twin Screw Cutter and Mixer; 1 Buffalo No. 23 Silent Cutter; 1 Boss No. 41 Enterprise Meat Chopper; 1 Boss No. 168 meat chopper. Miscellaneous: Cutters, Grinders, Melters, Cookers, Rendering Tanks, Hydraulic Presses; Kettles, Pumps, etc. What have you for sale? Send us a list.

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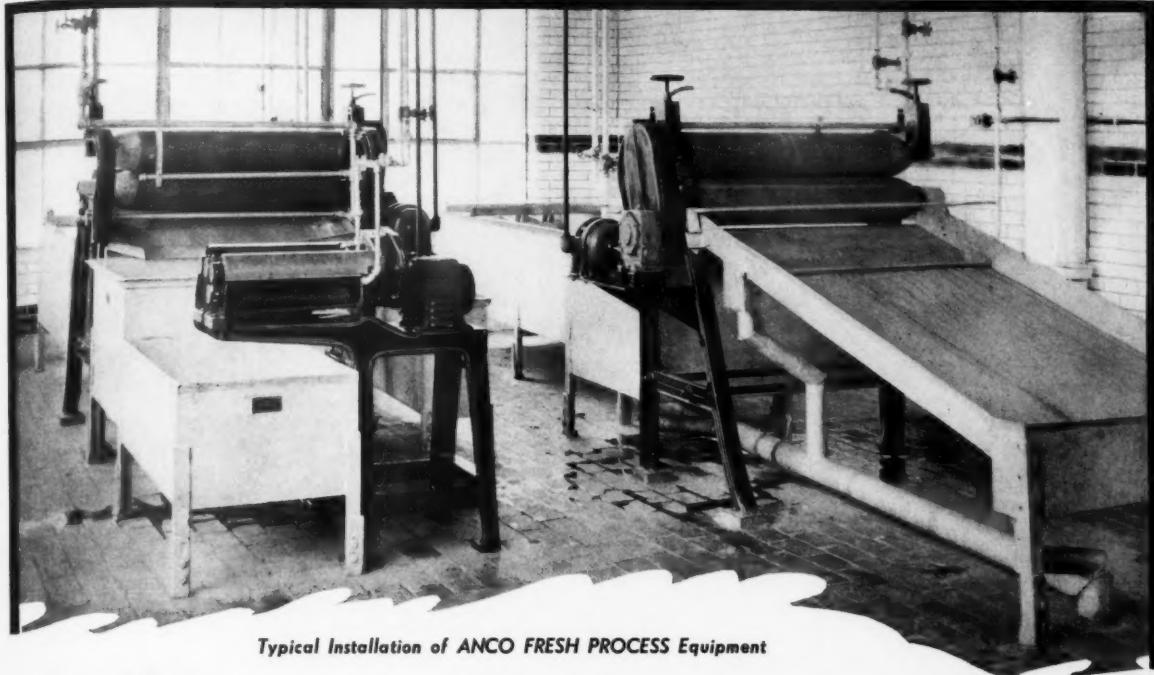
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On May 20, it was reported that the Belgian King Leopold III had been received by Pope Pius XI at the Vatican. It was also stated that the Belgian Foreign Minister, Paul-Boncour, had informed Charles-Roux, French Ambassador to the Vatican, of the matter.

A car was seen driving in the vicinity of the Belgian Embassy in Paris. The reason for this was not known, but it was believed to be the fact that the Belgian Foreign Minister, Paul-Boncour, had been received by Pope Pius XI at the Vatican.

British troops have left Abyssinia. The British government has decided to leave Britain time being, while the recent news of the British in India has reached the British in Abyssinia. It was informed from British government sources that French and French railway property would be withdrawn.

ble burden. The people can into a paying market in a very small number of years. A great amount of money will be required to develop this country. It has been guessed at, however, that Italy must spend the next few years to bring it up to date. As much and probably more has already been spent by the Italian government.



KING OF BELGIUM MAKES SURPRISE VISIT TO ENGLAND

LONDON, May 20.—The king of the Belgians landed at an English airfield in a Belgian plane today on an unannounced visit to England. The monarch was traveling alone and was accompanied by an aide de camp.

Although elaborate precautions were taken at the airport to keep his destination secret, it was announced that Leopold is to stay at a hotel in Sandwich, where he hopes to escape crowds and enjoy a short golfing holiday.

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